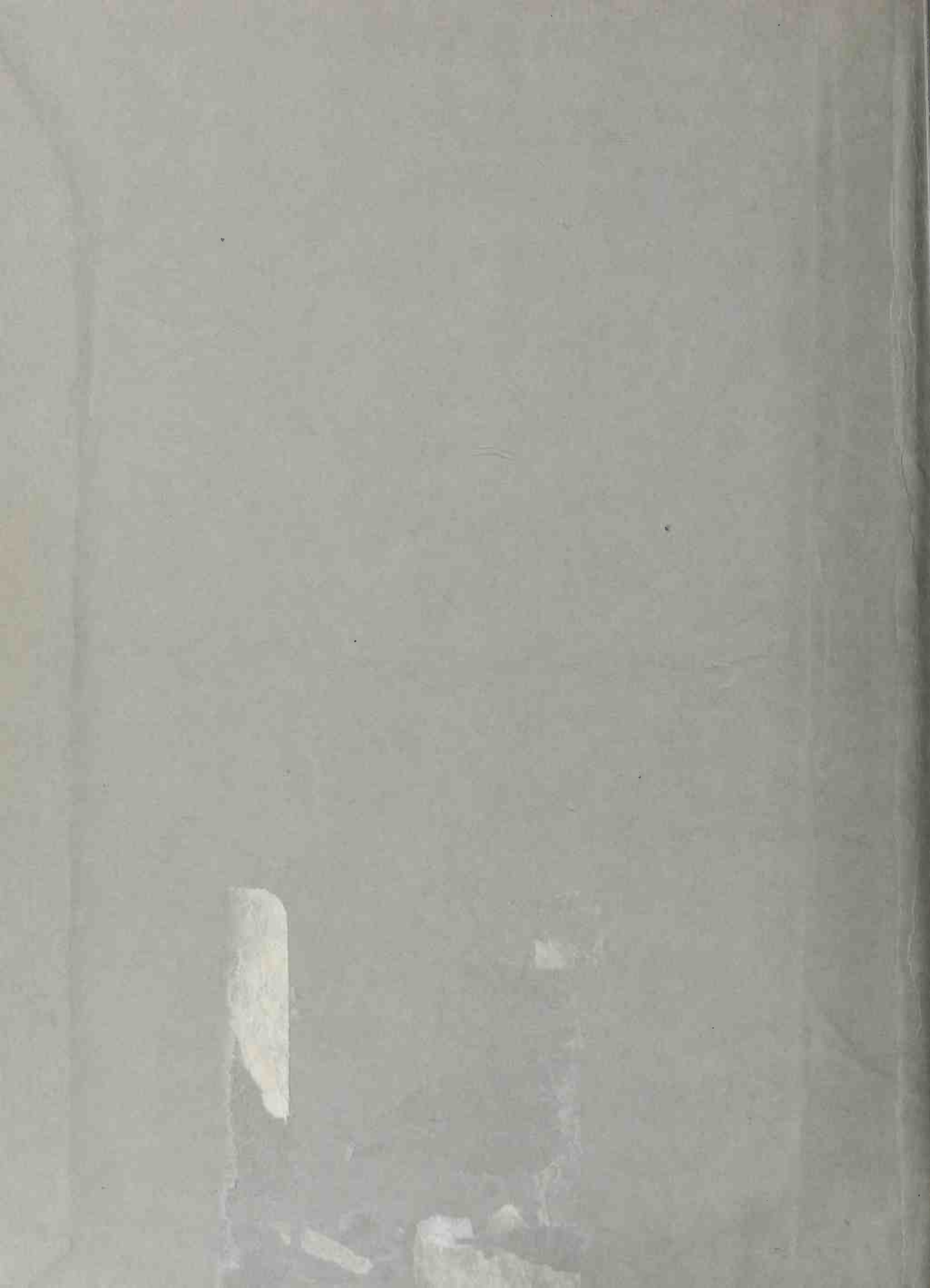

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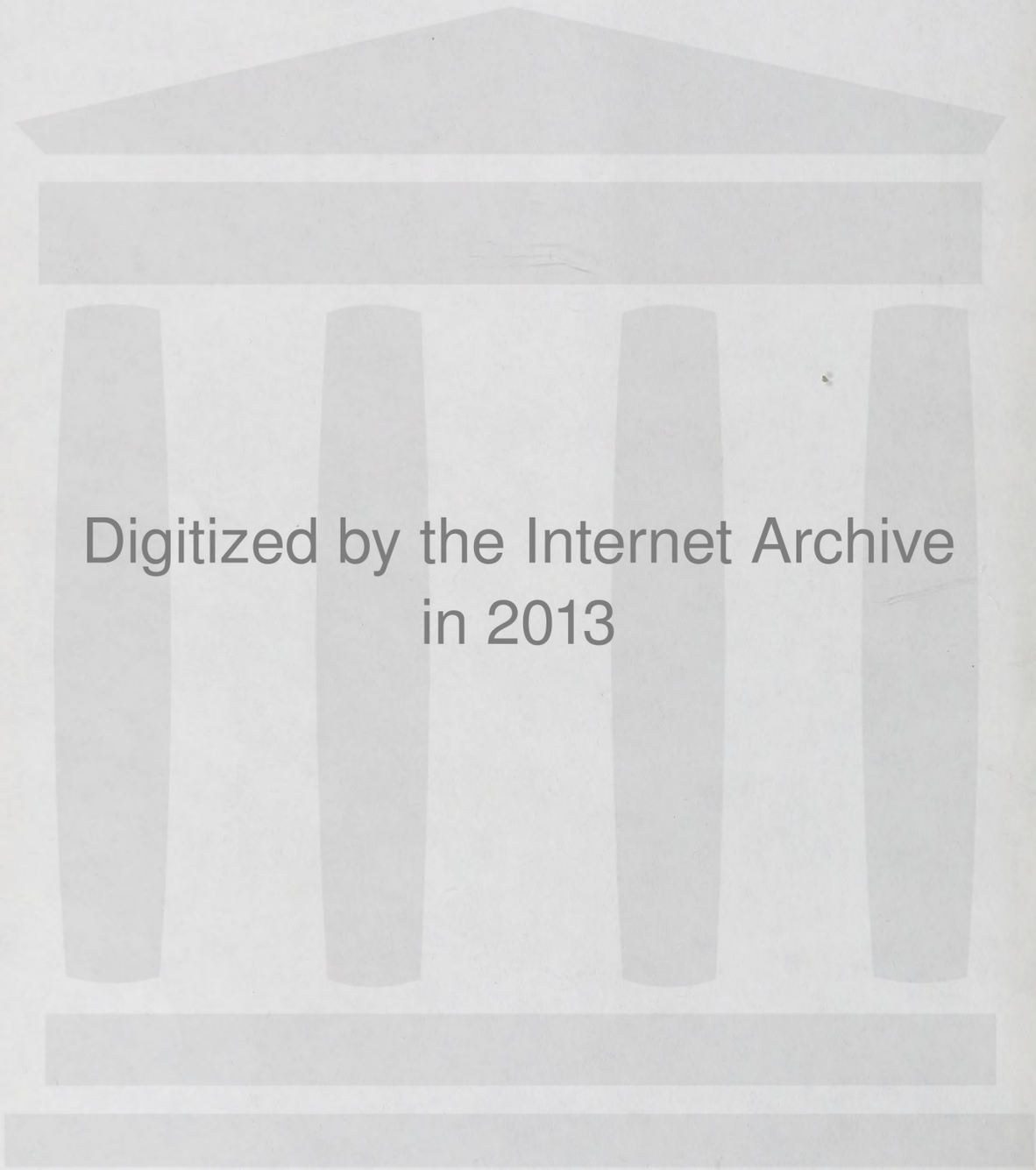

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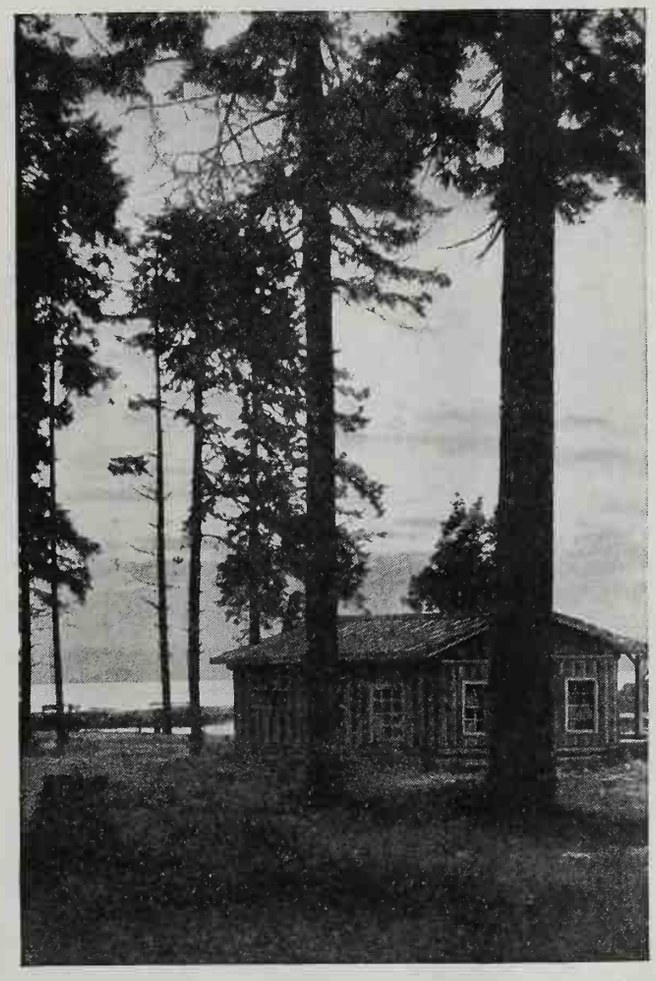
THE BOUQUET OF THE MONTH

FIRST among our spring flowers of Sunset Land are the Chinese lilies, which bravely flaunt their fragrant bells while the winter air is still crisp and chill. For our January flower arrangement I have selected a few of these sweet-scented lilies and grouped them casually with branches of pine and seed-laden eucalyptus in a simple white bowl of modern lines. To me such an arrangement signifies the spirit of January. Winter may still be with us (as indicated by the seed pods and pine branches), but Spring (whose essence is caught in the lilies) is already walking through our gardens. Try catching January's moods in your bouquets this month. There are many possibilities awaiting the adventurous. — CLARE CRONENWETT.



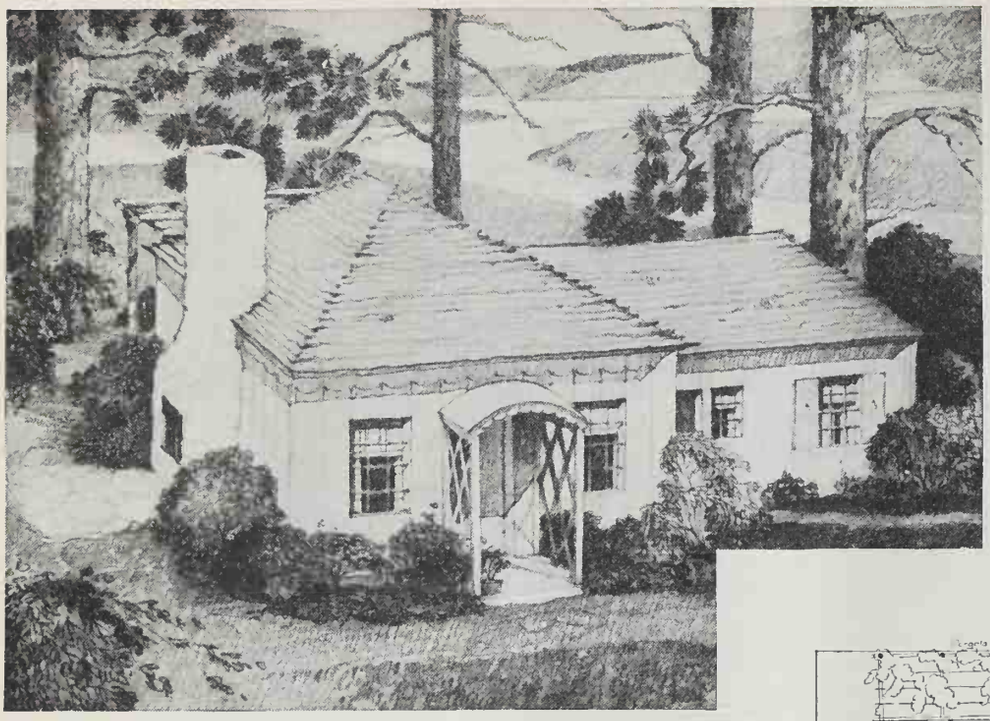
Week-End Homes for Woods-Loving Westerners

Build Charm Into Your Country Cabin Say Western Architects

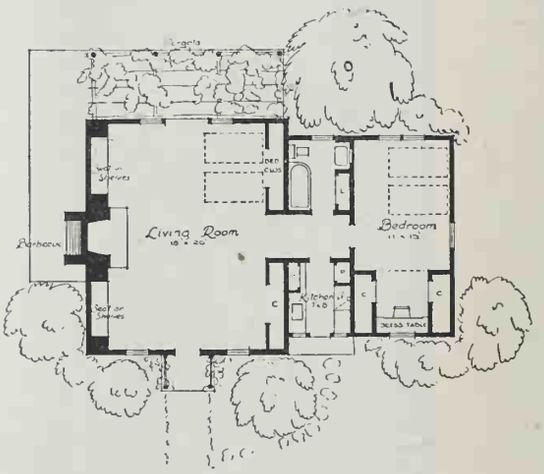
A COUNTRY cabin used to mean a shack far from city conveniences where one slept, or tried to sleep, on broken-down beds, cooked over a smoky stove, and went pioneering in a big way. Now, however, due to a more discriminating and demanding public and to the work of architects and builders, a week-end cottage becomes a place where one really lives, the house in town being merely where one stays when it is not possible to be at the cabin.

Pictured on the two following pages are three comfortable and charming week-end homes designed by architects of southern California. The smallest of the three (the one pictured at the top of page 9) is planned for just two persons—congenials, of course. It can be built at the seashore or in the mountains but we have chosen to hide it away in an old orchard, within easy driving distance of town, yet close to friendly hills.

This cottage, which is really a one-room apartment, is built of wood-frame construction with plastered exterior. Interior is of wood or plaster as desired. An interesting effect of open timber ceiling may be developed in the living room by using heavy rafters and solid sheathing instead of a plastered ceiling. French doors



Though built for two, four persons can comfortably occupy this cottage for a few days. Edgar F. Bissantz of Los Angeles, architect



lead to a spacious terrace which may be roofed over to form a porch, or screened in if building funds permit.

The room arrangement is convenient. The kitchen provides the necessary equipment for cooking country breakfasts and "davenport dinners." If one insists on dining conventionally, there is room for a dining table in the living room. The attractive dressing room provides plenty of closet space. There is room for trunks and boxes in the garage. Here in 800 square feet of space is a real home for two. Edgar F. Bissantz is the architect.

The house pictured at top of page 8 is a bit larger than the one just described. This, too, is appropriate for seashore or mountains, but will be ever so attractive tucked away in the hills. Construction is extremely simple. The exterior is sheathed with vertical boards and battens, painted a light citron color. The fireplace (with barbecue grill on the outside) is of native field stone picked up by the ambitious householders. The interior may be plastered or finished with wood in natural color.

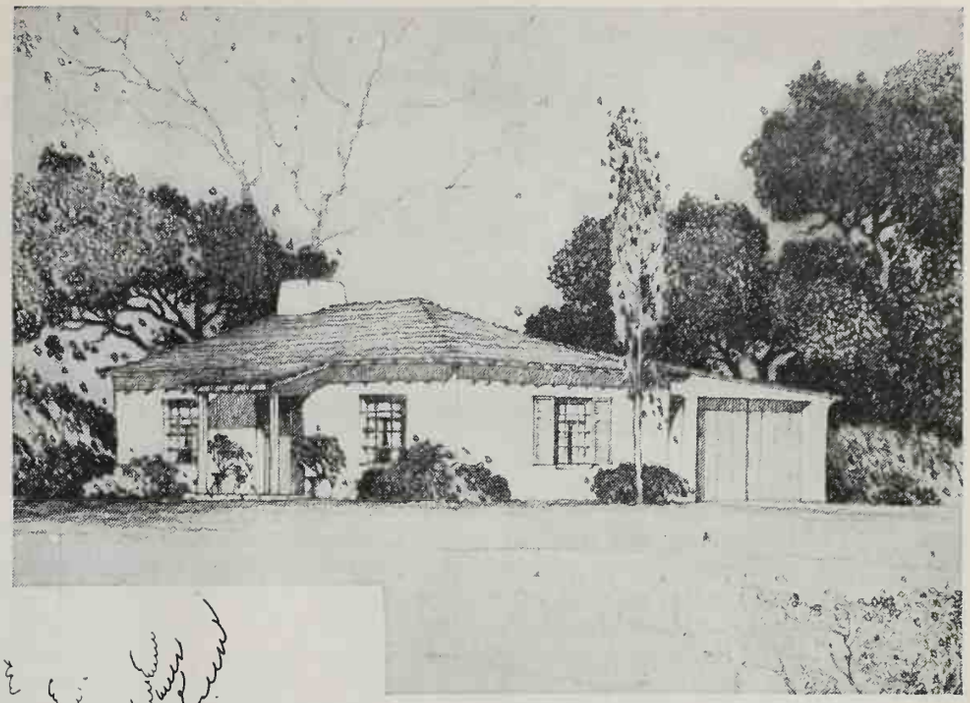
The plan of the house places as much space as possible in the living room to permit entertainment of guests. Two extra beds can be stored in the bed closet—and please note the other closet for storing sports equipment and the like. Still more storage space is provided under the fireplace seats, which are long enough to stretch out on after a good hike in the forest. The bedroom is well ventilated, with two large closets and a built-in dressing table forming the dressing alcove. The kitchen is compact and well lighted, and a large linen closet is to be found in the bathroom. The group of French doors at the end of the living room should face the best view. A pergola of light eucalyptus poles covers the terrace at the end of the living room, not too far from the barbecue grill. This house (without terrace) contains 1000 square feet. Edgar F. Bissantz is the architect.

The third house to be pictured here (at bottom of these pages) is more elaborate. It is the country home of Mr. and Mrs. Victor Montgomery, on the north shore of Lake Arrowhead. Walter F. Fuesler and Arthur L. Herberger are the architects. The drawings are furnished to SUNSET MAGAZINE through the courtesy of the Architects' Exhibit and Advisory Bureau in Los Angeles.

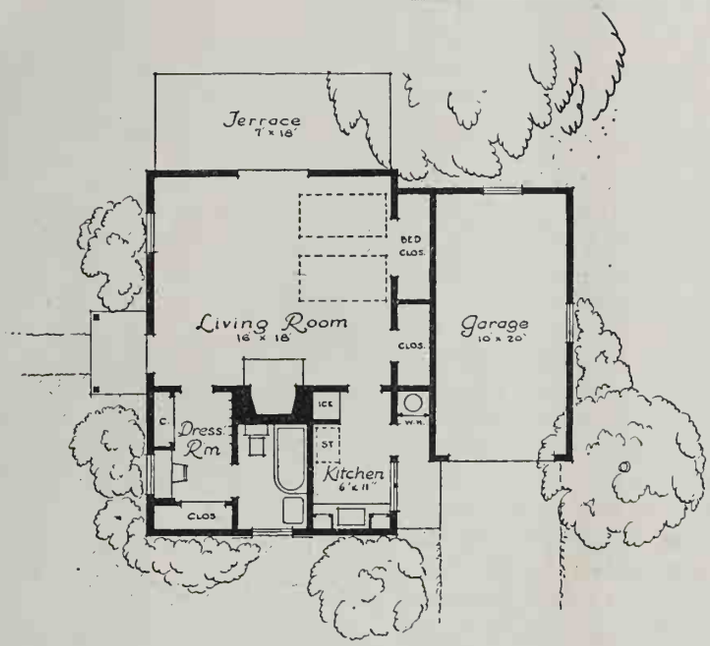
Like most houses built in mountainous country, the roof demands a steep pitch in order to shed snow. For that reason the chalet type of house was used. Other problems presented to the architects included building so that a large number of pine trees could be preserved. The lot has an extensive beach with boat landing.

Exterior walls are of very wide redwood siding, one and a fourth inches thick, given a natural oil finish. Sashes are painted burnt orange red. The roof is of heavy shingles. It is the interior of the house, however, that demands our special attention. On the first floor (which is really the basement) is the boys' room with four bunks. Here, too, is the boat house and also the furnace. The girls' room and dressing room occupy the third floor, leaving the main floor for a master bedroom and guest room. As in most country homes, life centers around the living room, with its huge stone fireplace, and the roomy terrace that commands a magnificent

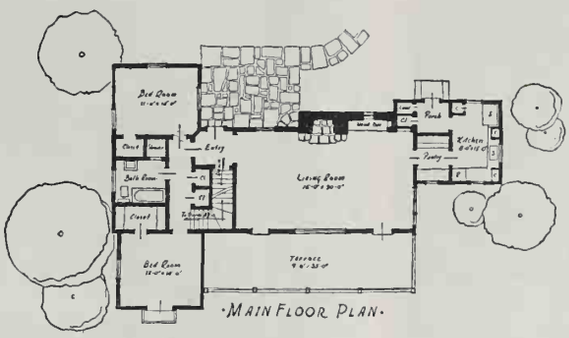
view of the surrounding country. The well-arranged kitchen is separated from the living room by a good-sized pantry which provides an abundance of cupboard space. Living room walls are of knotty pine with rough beamed ceilings. Bedroom walls are of wall board.



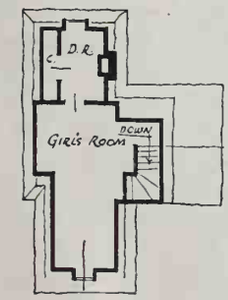
This one-room apartment transplanted to the country becomes a week-end home of real charm. Edgar F. Bissantz is the architect



In building this vacation home on Lake Arrowhead, the architects adapted the chalet style most effectively. The house is comfortable and roomy but not prohibitive in cost. A glance at the floor plans shows that every foot of available space has been used to advantage. Designed by Walter F. Fuesler and Arthur L. Herberger of Los Angeles



MAIN FLOOR PLAN



THIRD FLOOR · DORMITORY ROOM ·

· FIRST FLOOR & BASEMENT PLAN ·

At first glance this house looks like an expensive project. It can be built, however, for a comparatively small sum. Since the house was built for a specific family, SUNSET MAGAZINE can not give costs of construction.

If you are looking for a type of cabin different from anything described here, remember that the spring issues of SUNSET always contain a wealth of interesting cabin ideas. Next month we take up log-cabin construction. Later there will be plans for beach houses and a cabin to be built of railroad ties. In addition we are scheduling an article on fireplaces and one on rustic furniture. These, together with the article on page 30 of this issue, should take care of your cabin needs for this year.

All prospective cabineers should take advantage of booklets offered by the government. By sending to your district forester (if you don't know where to write, send your request to us) you can obtain a small circular with map showing where government land sites are still available. As mentioned before in SUNSET, it is possible to lease land from Uncle Sam for your summer home.

Then there are two government bulletins that offer help to the man who is building his own cabin. One is "Chimneys and Fireplaces and How to Build Them" (Farmers' Bulletin No. 1230). The dimensions and instructions given in this booklet will be valuable when you build. The other is "Protection of Log Cabins and Unseasoned Wood from Injurious Insects" (Farmers' Bulletin No. 1582). In this bulletin you will learn just what treatment is necessary for logs that are to retain the bark. These last two booklets are to be ordered direct from the Superintendent of Documents at Washington.

If we can be of further help, please feel free to write to us.—The Editors.

When A Creek Cuts Through Your Garden

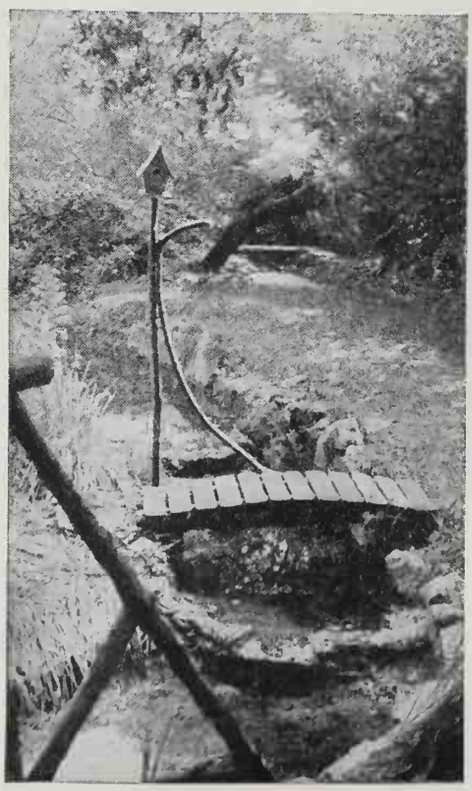
Evelyn Steel Little, Berkeley Garden Enthusiast, Tells How to Take Advantage of This Garden Problem

IF Providence and the winter rains provide you with a running stream in your garden, why not accept thankfully its delights and its limitations, resisting all temptation to build concrete pools and bird baths on pedestals? Not for you are white lilies floating in still water or gold fish flashing in the sun; instead is a bit of woodland transplanted to the bottom of your garden, a place where native plants and shrubs thrive with little care, where the creek chuckles in friendly fashion and birds love to come.

The problems of planting on a running stream are entirely different from those of pool gardening. The water is too cold for many aquatic plants, which would also be torn out by the current. An even greater difficulty is the variation in the volume of water. Our coastal creeks are generally small torrents after the rains and slender trickles or sometimes totally non-existent in the summer, necessitating a type of planting which will screen the drought and still withstand the force of the water when it is a foot deep. If, as in many cases, the banks are steep and high, the excellent drainage disheartens moisture-loving plants and ferns. Overhanging willows and bays often provide almost constant shade, an acid soil and one from which the tree roots steal both moisture and nourishment from smaller neighbors. Since in most city lots the creek is a boundary line, problems of community gardening also arise, but these and other difficulties act as spurs to the adventurous gardener.

Since in planning your creekside you will be guided by the contour of your banks and their relation to the rest of the garden, no definite rules can be laid down. In general, however, the ground will slope from the house to the creek, and you will want steps down to the water's edge, and stones or a bridge for crossing. A steep bank can often be treated successfully as a shady rock garden or a rough wall garden, or, if the slope is gentle and the water accessible, here is the ideal place for your fireplace and incinerator, so that your outdoor dining room is beside the stream where the smoke will defeat the mosquitoes.

Below and at upper right, scenes in the Herbert Stone garden, Berkeley, Calif.



In choosing plants you must not expect prize blossoms or, in fact, much bloom at all in this part of the garden. Color will be difficult to achieve except at intervals. In the spring you can have flowering shrubs and the tall yellow *Iris pseudacorus,* which grows in the water and is strongly rooted to stand any current. The Japanese anemones and some of the lilies, particularly the native tiger lily, will lighten the summer, but in general the many shades of green should con-

tent you with endless variety in tint and type of foliage. Your lot may be one without trees, with the stream running free in the sunlight. While this gives greater latitude in the choice of plants and better results in flowers, you will lose much of the charm and all the seclusion of a woodland setting. Flowers you can grow elsewhere, so if you have no trees I would urge you to plant at least one promptly. Avoid the bays for the poisonous effect of their ever-falling leaves. If you are one who looks to the future, and space permits, plant an oak or a redwood. There is nothing they

Below, the creek garden of Mr. and Mrs. Griffith Henshaw of Piedmont, Calif.

love more than the foggy summers and cool canyons of our coastal hills, and a little cultivation plus the running stream at their roots will produce amazingly rapid growth. For your own immediate enjoyment any of the flowering fruits, the Monterey pine, acacia, flowering eucalyptus, the yellow-stemmed willow, or the Japanese weeping cherry are a few which will give pleasure almost at once.

For shrubs which will grow to tree-like proportions (if you want a screen along the bank), there is a wide choice. Californians may select the Japanese giant bamboo *(Dendrocalamus latifolia)* which attains great height and makes an almost impenetrable thicket, or a prettier one of medium height, the slender, golden-stemmed bamboo *(Phyllostachys aurea)*. The most rapid grower is the papyrus grass *(Papyrus antiquorum)* whose reed-like stems and feathery tufts rising from the stream bed are useful in hiding a vertical bank otherwise difficult to cover. Another shrub of exceptionally rapid growth under trees is the butterfly bush or summer lilac *(Budleia variabilis)* which will rival the beanstalk unless cut back severely. Of native shrubs, the toyon berry *(Photinia arbutifolia)* will thrive if the shade is not too dense, and is always decorative with its shiny leaves, white blossoms, and scarlet berries. It is drought resistant, too, and belongs on the higher bank. The California huckleberry *(Maccinium ovatum)* and the pink flowering currant *(Ribes sanguineum)*, like the pussy-willows *(Salix discolor)*, will root easily from slip and flourish in the channel. Others native to our western stream banks are the creamy white dogwood *(Cornus alba)*, the button bush *(Cephalanthus occidentalis)* with crimson flower bracts, the spice bush *(Benzoin aestivale)* with yellow blossoms in spring and scarlet fruits in September, or the winter berry *(Ilex verticillata)*, which also bears red berries from October till January, and the wild lilac *(Ceanothus cyraneus)*, which will show pale blue in the shade. Nothing is lovelier in spring than the native rhododendrons and azaleas, of which all varieties should do well if given plenty of leaf mold.

If your creek bank is sunny any of your garden flowers will flourish there, and if you are a lazy gardener you may simply scatter seeds of nasturtiums broadcast to hold the ground forevermore. Another riotous effect in shades of tawny gold and scarlet can be obtained with sun roses *(Helianthemum vulgare)*, of which the seeds of English hybrids are now obtainable here. The apricot-colored poppy from Spain *(Papaver rupifragum)* should also prove effective, as it is very hardy, does best in poor soil, and sows itself industriously, an excellent quality in plants for rough corners.

For a narrow channel in the shade, cinerarias self-sown will supply a royal purple bank, but a haven for slugs, too. The lazy people with shady banks may also turn to valerian (if they can bear it) or Solomon's-seal or English ivy, though the effect of the last is somber and uninteresting. For moist spots between rocks there are many native woodland ferns, easily procurable at nurseries, which combine well with lilies and forget-me-nots. Lilies, particularly the favorites, *Auratum* and *Speciosum*, are fussy about having some sunlight and most of them enjoy wet feet, but like the wild tiger lilies they will naturalize in shade if given plenty of water. It is well to place these somewhere near a faucet so that whenever you pass that way you can let it run a bit and make them think there is a spring nearby. Forget-me-not seeds can be scattered broadcast and given no further care, but it is pleasant to have several varieties in various shades of blue and blooming at different seasons. *Myosotis dissitiflora* blooms in early spring and *M. palustris semperflorens* will last till autumn. The California wild monkey flower *(Mimulus cardinalis)* is at home along the creeks, with effective scarlet blossoms almost in the water. The garden varieties are smaller plants with flowers in softer shades, but these, too, are satisfactory for moist places and seed themselves freely.

For a bank which slopes rather gradually for about two feet, with or without rocks, the campanulas are among the most satisfactory perennials. *C. muralis*, the little purple sort generally seen, is evergreen and blooms almost continuously; *C. carpatica* is bluer in tone and also comes in white; *C. rapunculoides*, known as "a miserable spreader," has arching stems and mauve bells. Other rock-garden plants which should be welcome on the creek bank because they, too, are described by careful gardeners as "terrible rompers, spreading all over the place," are *Silene alpestris,* *(Continued on page 47*

White Paint Does Wonders For the Tired Home

Katherine Muselwhite, Well-Known Decorator of Los Angeles, Tells How Color and Charm May Be Achieved at Small Cost

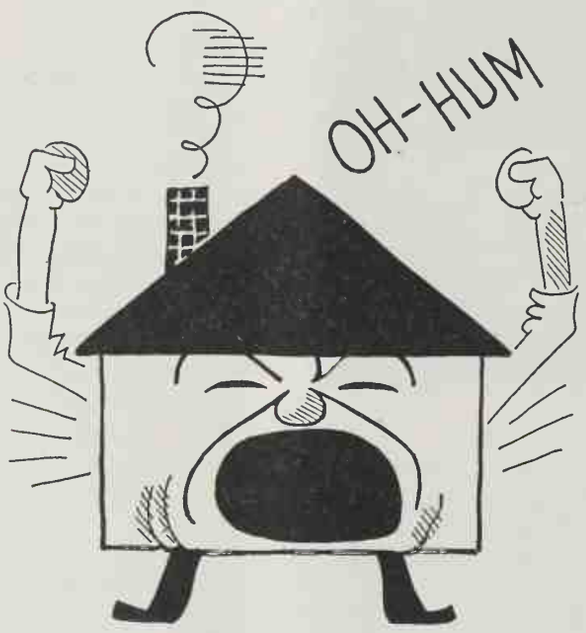
WITH the prevailing fashion in white for home furnishings, unlimited opportunities are offered for fixing up "tired homes." If you crave a white room or want all white accessories, buy a few cans of paint and start in. You will find it easy to transform a dull, uninteresting room into a smart new one for just a few cents and a little imagination.

Suppose we begin with accessories. Almost everyone has a wrought-iron fern stand or two around somewhere, or can find one in a second-hand shop for 50 to 75 cents. Lay out a varied assortment of your pottery flower bowls of different sizes and shapes; hunt up discarded picture frames and your old lamps. Perhaps you have some discarded book ends, a magazine stand, a sewing cabinet or a coffee table and an end table or two. All of these offer possibilities. The objects collected, let us take courage firmly in hand and start on a venture.

To Paint Wooden Pieces: First sandpaper with coarse sandpaper, then with size 00 to even all surfaces nicely so that they will take paint smoothly. Flat white paint (not enamel) is used for one, or, better still, for two coats. When thoroughly dry, apply a coat of white lacquer and let this dry thoroughly. This is then rubbed down with fine steel wool and dry rottenstone, which is a grayish powder. This final rubbing gives it the soft, smooth finish which is so essential to good furniture.

To Paint Wrought Iron White: It is very essential that the surface be well sandpapered to remove all rust and uneven surfaces. Then give the coat of flat white, which when dry is followed by a coat of white lacquer.

To Refinish Walnut or Gumwood Furniture White: This, of course, applies to any type of furniture. First, be sure that you are well armed with necessary tools before attempting to do over a lot of furniture, such as a bedroom set. It will pay you to buy a good three-inch brush, also a smaller one for getting into small surfaces. Painters use large brushes, but a small one is better for an amateur. It is essential that after each using, brushes be thoroughly cleaned in turpentine or gasoline. Have plenty of fine and coarse sandpaper, clean rags, and newspapers to catch dripping paint. It is well to buy a quart of turpentine to have on hand as a thinner, and for cleaning brushes. There is another thinning medium which is often used instead of turpentine, but I use the pure turpentine. You must always thin your paint, stirring at least 15 minutes with a wooden paddle before beginning to paint with it. It requires that length of time to mix the ingredients thoroughly as should be done.



With your materials and equipment assembled, you are now ready to look over your furniture. Take off hardware, as drawer pulls, etc. If there are any machine carvings on it, these are pried off with a chisel, and the surface thoroughly sandpapered first with coarse, then fine, sandpaper until perfectly smooth and clean. Go over the whole piece to smooth any scratches and scars, and you are ready to begin. Apply a coat of flat white and let dry 12 to 18 hours before giving it the second coat. It takes time for paint to dry thoroughly and the surface should be sandpapered between coats. Then give it a second coat of flat and let dry. The third coat is of white lacquer, carefully applied.

When this third coat is absolutely dry, and after the glazing coat, too, has dried over night, then rub it down thoroughly with fine steel wool and rottenstone, used dry. For 20 cents a good-sized package of rottenstone may be had, which should be put into a tin can, labeled, and kept for further use in final finishing of any kind of furniture. It makes the surface as smooth as a baby's skin and takes the gloss off the lacquer finish. Fine furniture never has a glossy finish. Enamel is never used except in kitchens, bathrooms and nurseries where the surface is to be washed, never in living rooms or bedrooms or on furniture. It is important to remember this.

If you want the off-white or "dirty white" finish, we achieve that by a glaze, and here is how it is done professionally:

To Glaze Furniture: A glazing fluid may be bought already prepared, or your local paint dealer will mix up a pint for you. It is made up of turpentine, a bit of coal oil, a bit of linseed oil, and Japan dryer or varnish. This fluid is uncolored and the color used to tint it is "umber," which may be had either in 15-cent tubes or in a can for 25 cents. This coloring is ground in oil like any oil paint. We begin by mixing only a tiny

amount in a coffee can and rubbing it well into the amount necessary to cover the surfaces desired to be finished. Add just a bit at a time and try it out to test the color — the test spot may be wiped off with a clean cloth dipped in turpentine. When it is just the right shade of "dirty" color, it is then painted on a small area, such as the table top, or two legs of a chair or table, and left on for three or four minutes, or until it becomes slightly "tacky." It is now ready to work on. Use a large, rather stiff paint brush and have plenty of clean rags. With the bristles of this brush, pound the area glazed, then wipe the brush off on a rag; pound again, and continue this procedure until just the right finish is obtained. If you wish to high-light the surface, such as the center of the table top, simply pound off more of the glazing with your brush, letting it be darker towards the edges. Let your glazing dry over night, then proceed as in your painting directions by rubbing down with fine steel wool and dry rottenstone. Be careful not to get your glazing fluid too dark in tone, for it darkens with age anyhow. Remember to keep your fluid thin and your brushes clean, and don't put on the glaze too heavily.

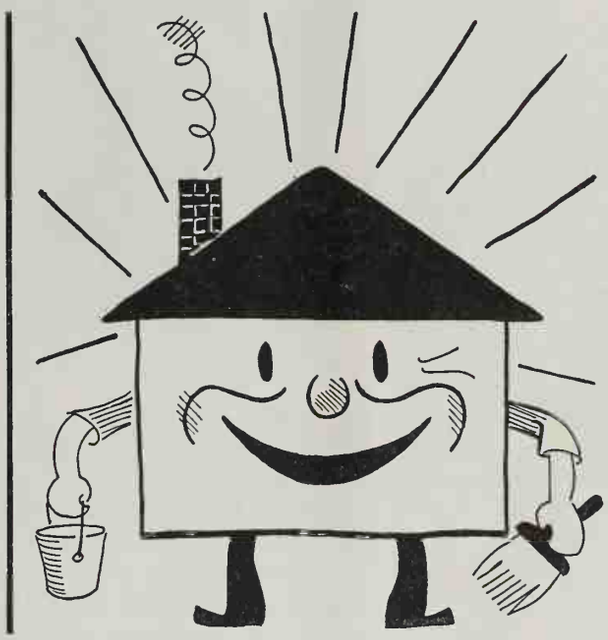
A second method of glazing used by ordinary painters is to wipe off the glaze with a clean rag. This is instantly detected as far as it can be seen, for it leaves the horizontal lines of the rag impress, while the first method gives a beautiful stipple finish and well repays the added effort. The stippling method (pounding with a brush) is the professional finish for fine furniture which brings large prices, but anyone can do it with a little practice.

A word of caution may not be amiss about doing over pieces having a mahogany stain on the wood. To keep it from "bleeding," give it a good coat of shellac or varnish to seal the pores before starting to paint. Sometimes two coats of shellac may be necessary to prevent this bleeding.

To Paint Terra Cotta Flower Pots: Ordinary garden flower pots are extremely porous, therefore before painting white they should be given two coats of waterproof varnish to seal the pores; then paint with flat, and finally with a top coat of lacquer. These in wrought-iron holders, holding ivy growing in wet sand, make charming additions to any room in the house, and bring life to many a corner.

In an All-White Room: If you have old window shades and feel that they should not be discarded, try this. Lay the shade out full length and paint it with flat white paint, slightly tinted with umber to take away the dead white effect.

To Make White Buckram Lamp Shades: When you have repainted your old wooden lamp, an inexpensive but smart shade for it can be made of white buckram. First, paint your wire frame white. Either a pleated or fitted shade may be made. Pleated shades require three times the circumference of the shade and are drawn together at the top by a tiny cable cord, then a bow of matching ribbon is tacked on to this. These shades are notched to fit the wire and just sit on the frame.



To make a fitted shade of buckram, first exactly fit a pattern with a piece of newspaper, then use the perfected pattern to cut your buckram. Pleated shades are cut on the *straight of the cloth,* but *fitted shades must be cut on the bias of the cloth.* Joining is made on one of the spokes of the frame, the edges being tacked or glued together. The shade is caught with tacking at other spokes to hold it in place. Finish at top and bottom with bias chintz (which comes by the bolt in all decorative shades), moss fringe, or white or colored ball fringe. Green, yellow, coral, and red on white buckram shades all are stunning to carry out color schemes.

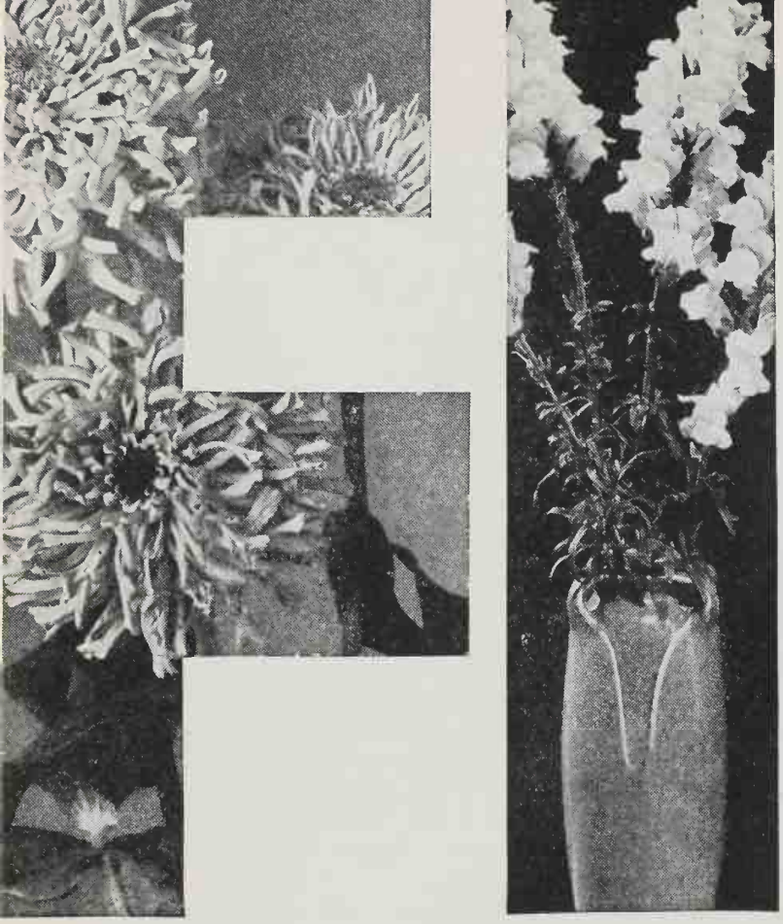
If you do not want all buckram shades, take a look at drapery materials, such as the heavy basket weaves, sateen, dotted Swiss, checked ginghams set on the bias, or small figured chintz made into simple pleated shades and bound around the edges with contrasting chintz banding. The dress-goods departments are full of delightful materials for decorative shades.

Change the Color Scheme of Your Kitchen: Try out something besides apple green in your kitchens. How about cream and cherry red? Putty shade walls and woodwork with scarlet organdy or voile curtains? Lemon yellow walls, apple green woodwork, with yellow curtains scalloped and banded in cherry red? Walls and ceiling a lemon yellow with woodwork a stunning turquoise and curtains of cream Swiss or voile banded in turquoise sateen, and your breakfast nook cushions of pink and white checked gingham?

Miscellaneous Decorating Ideas: Buy one of the lovely decorator's samples in department stores, which sometimes may be had in two-yard lengths at very low cost. Bind with a matching or contrasting band of chintz all around, sew three or four brass hooks to the back, and hang on the wall back of your bed. See how it warms and cheers up the whole bedroom.

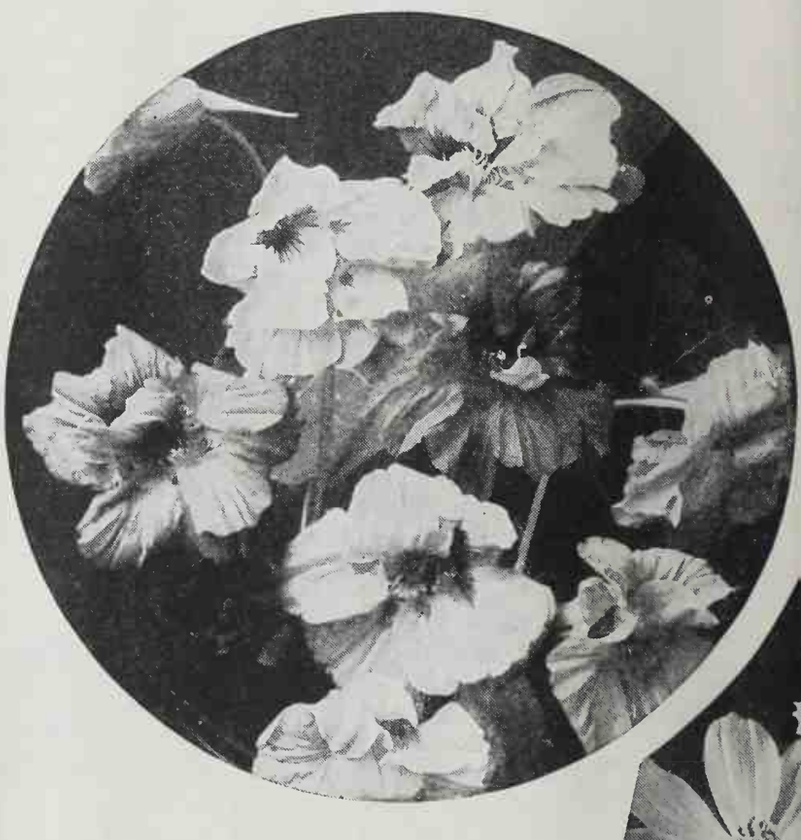
Change your bathroom color scheme by using fresh white ruffled organdy curtains; then get half a yard of lovely percale decorated with tiny flowers, and make a pair of big bows for tie-backs.

Dip your faded bath mats in some tinting fluid to match colors, and buy chintz with same-colored background and put a new front on the shabby shower curtain. When you get this done, the man of the house will probably be so chirped up over it that he will have your walls repainted for you. My own bathroom has just been glorified by a canary yellow ceiling and flat white walls and woodwork. The white organdy curtains are tied back with saucy, perky yellow bows, the shower curtain has a new front of daring yellow chintz, and the floor rugs are dipped a stunning canary yellow.



All-American Selections for Your 1935 Bouquets

Seeds of All Varieties Pictured on this Page May Be Purchased from Western Seedsmen



1935 EACH YEAR there are offered to the public by originators, growers, and distributors of seeds, hundreds of supposedly new flowers and vegetables. Naturally but few of these can ever become standard varieties and take a permanent place in the garden world. The American Seed Trade Association, through its special proving committee, the "All-America Council," has taken upon itself the task of weeding out the inferior sorts, or rather the selection of outstanding introductions, by actual competitive trials in ten different sections of the United States. Their selections can be safely recommended for general use the first year they are offered to the public. Following is the list selected by this organization for 1935. It is interesting to note that the Certificate of Honor, three of the four Gold Medals, and all of the Awards of Merit were won by *western* seed growers.

RUST-PROOF ANTIRRHINUM (University of California Mixture), winner of the first "Certificate of Honor" ever to be awarded by the All-America Council. Thousands of gardeners will be grateful to know that they can again grow snapdragons in their gardens and that rust from now on will be only a very minor consideration. The September, 1934, issue of SUNSET carried a complete story of these new snapdragons.

KLONDYKE COSMOS, ORANGE FLARE, the grand champion or First Gold Medal winner, is an early-flowering strain of the original late Klondyke. Blooming in less than four months from seed, its flowers are a brilliant orange in color; its foliage light green and not very dense. Plants grow two to three feet tall, are well branched and of profuse blooming habit. The stems are long and wiry, well adapted to cutting.

DOUBLE NASTURTIUM, SCARLET GLEAM, winner of the second Gold Medal, is a strain developed by Bodgers (the originators of the original sweet-scented double Golden Gleam) and comes true to type (doubleness) and color (orange scarlet). The plant is semi-dwarf, throwing short runners from a well-rounded, free-flowering bush. The doubleness of the flower consists of three or more additional petals. The flowers, which are noticeably sweet scented, average three inches across and are well formed. The color is a bright orange scarlet with a dark shading in the center. Stems are long and wiry, bearing the flowers well above the foliage.

MARIGOLD, YELLOW SUPREME, winner of the third Gold Medal, has a large, fluffy, well-rounded bloom of a delicate mild honey fragrance with broad, loose, frilled petals of a rich creamy lemon-yellow color two and one-half to three inches across. Unsurpassed as a cut-flower and exhibition variety, it holds its freshness a week to ten days. Plants are two to three feet tall, vigorous and free branching, with foliage which is practically free from that objectionable marigold odor. Originated and developed in Ohio, it is fully acclimated to all conditions.

CALENDULA, ORANGE SHAGGY, winner of the fourth Gold Medal. Of all the recent breaks in color and form among calendulas, Orange Shaggy is probably the most distinct. The closely set, irregularly placed, long, narrow petals are beautifully laciniated or fringed, giving the flowers the frilled or shaggy appearance of certain chrysanthemums. The large, flat, rich orange flowers shade slightly lighter toward the center, which remains partly closed, giving a sort of two-toned effect. Flowers are borne freely on stems of sufficient length for cutting. Plants are one and one-half feet tall. (See photograph at extreme lower right.)

ZINNIA, FANTASY (Award of Merit winner) is probably the most striking of all the 1935 selections. It is of the curled and crested type, really quilled and twisted in a fine mixture of colors. The very informal, shaggy-appearing flowers are graceful and interesting, quite distinct from the stiff, formal zinnias to which we are accustomed. The rounded, medium-sized flowers are composed of a mass of shaggy ray-like petals which give a delicate and refined appearance, large enough to satisfy the desire for a mass of color, yet small enough to lend themselves gracefully to flower arrangement. The color range includes the brightest shades of red, yellow, and orange, as well as the popular pastel pinks and cream. (First flower on opposite page.)

Reading from top to bottom: Zinnia, Fantasy; Rust-proof snapdragon; Double nasturtiums; Klondyke Cosmos, Orange Flare; Verbena, Violet Bouquet; Dianthus, Laciniatus splendens; Marigold, Yellow Supreme, and Calendula, Orange Shaggy

PETUNIA, MARTHA WASHINGTON, Award of Merit winner. A new break in petunias. Martha Washington is a single flower, ruffled or frilled, about nine inches high and forms a perfect ball effect, literally smothered with lovely blooms each about three inches across. Its neat, compact habit of growth has never before been seen in petunias. Seeds not available until next year.

MIXED DOUBLE NASTURTIUMS (Bodger's Glorious Gleam Hybrids, Award of Merit winner) are the result of numerous crosses between various colors in single nasturtiums and the original Double Nasturtium, Golden Gleam. Through selection and segregation of those plants showing characteristic doubleness, a strain has been developed which embraces a wide range of colors including golden yellow, orange scarlet, orange, cream yellow, salmon, cerise, gold flushed scarlet, and crimson.

PHLOX GIGANTEA, ART SHADES, Award of Merit. Of the Drummondi or annual type, the plants are about 12 inches tall. The individual florets are all extra large and each has a large light eye. The mixture runs largely to the delicate colors and art shades. Seeds not yet available.

DIANTHUS LACINIATUS SPLENDENS, Special Mention. A most striking variety. The single flowers are large, over two inches across, a brilliant shade of crimson with a large, boldly contrasting, glistening white eye. Developed in Germany but being grown and distributed by one of our American seed growers.

VERBENA, VIOLET BOUQUET, Special Mention. A dwarf bushy plant eight inches high and about eight inches across. The flower opens a deep violet tinged with garnet and changes to a deep violet as the flower gets older. The eye is cream and each floret is three-fourths inch in diameter. The flower heads are about three inches in diameter.

CELOSIA, PYRAMIDALIS, FLAME OF FIRE, Special Mention. The color is quite marvelous, being a most brilliant crimson scarlet of an intensity so characteristic of the celosias. Two and one-half feet tall.

ANCHUSA, ANNUAL BLUE BIRD. Special Mention. Of compact habit, bearing its flowers in a luxuriant bouquet at the top of the plant. Flowers are vivid indigo blue and of brilliant effect in any scheme for the decoration of beds and borders.

MARIGOLD, AFRICAN GOLDEN BEAUTY, Special Mention. An outstanding free-flowering sort of the tall African type, with large, unusually clear colored blooms.

MARIGOLD, AFRICAN YELLOW BEAUTY, Special Mention. The yellow counterpart of Golden Beauty.

MARIGOLD, DWARF AFRICAN, PRIMROSE QUEEN, Special Mention. A dwarf plant of the African type, with flowers only about two inches across.—JOE BOHL.

"TOO SMART TO DO HOUSEWORK"

HOW many of us have heard a young wife remark, after a few months of playing at housekeeping in a one-room apartment: "I think I'll get a job in an office again. After all, I have too good a brain to waste doing housework."

It is easy to understand the reasons back of such a statement; but it is a bit hard for the busy homemaker and mother to hold her temper in the face of such naïve superiority, based, as usual, on total ignorance.

To the bride living in a furnished apartment, buying two slices of roast and two slices of cake or half a pie at the delicatessen, housekeeping is decidedly a part-time job. But ask the woman who has been married five or ten years, who has moved from an apartment into a house in a suburban community so that the children won't be cooped up in the city; ask her how she manages to fill her waking hours, and see what this "simple" job of housekeeping has developed into! A full-time administrative job, to say the least. Like Caesar, who could dictate to half a dozen stenographers simultaneously; like any good modern executive in an office, who must do his own work and at the same time keep an eye on anywhere from six to sixty other persons and operations, the homemaker of today must be able to do several things at once, and do them all well. No wonder Mrs. Thomas A. Edison says, "I like the term 'home executive' for the modern homemaker."

Let's take a look at this housekeeping job. Take the kitchen end of it first. Cooking? Yes, but not so simple as it sounds. There is the planning of well-balanced meals, working in all the vitamins and minerals and nutriment and bulk that we have learned are necessary to health, to say nothing of getting in favorite dishes and of keeping total costs in line with the food allowance; marketing thriftily, either in person or by telephone; putting away groceries when they reach the kitchen; preparing vegetables and more vegetables, basting roasts and broiling steaks and fish, making cake or pie or pudding for dinner; clearing away after meals, planning how best to make use of left-over bits in forthcoming menus; washing and wiping and putting away of dishes; planning for guest meals; replenishing supply shelves with canned goods and with jams and jellies and pickles and preserves; cleaning and continual straightening *(Continued on page 18*

Here's marvelous flavor!

The only ham that is *Ovenized*, Swift's Premium is wonderfully mild and rich-tasting

Flavor to delight your family! Ham that has been given the famous mild Premium cure, then a tangy richness from hardwood smoke. This unique flavor clearly explains why Swift's Premium is the world's largest-selling ham. *Ovenizing*, Swift's own way of smoking ham in ovens, does it. *Ovenizing*, plus the famous mild Premium cure. And this exclusive smoking method does even more than improve flavor. It gives Swift's Premium greater tenderness; makes it firmer, too, which means less loss in cooking.

Cranberry Ham Slices

Shown here is a new ham dish created by Martha Logan. Try it soon . . . this is her recipe: Mix 2 cups of raw cranberries with 1 cup strained honey. Spread thickly over a center slice of Swift's Premium Ham; top with a second slice. Insert whole cloves around edge of top slice of ham; place in a dish and bake until done (about 1½ hours) in a moderate oven, basting occasionally with liquid in dish. Garnish top slice with cranberries.

Be sure the ham is Swift's Premium

You'll find Cranberry Ham Slices an exceptionally beautiful dish . . . and exceptionally delicious, too. But in making it, be sure that the ham is Swift's Premium. For Swift's Premium is the only ham that is *Ovenized*. And *Ovenizing* does make a world of difference. It means ham that is tenderer, firmer, finer—far more delectable.

Martha Logan

HEAR The Swift Hour, NBC, Saturdays, 5 to 6 P.M. Pacific Coast Time.

SWIFT'S PREMIUM HAM

It's Ovenized!

The Largest-Selling Ham in the World. Look for the name Swift in brown dots even on a single slice.

Want a brand new kind of serving fork—an Ejector Fork—that makes handling hot things easy? For that and other uses it's awfully handy. We'll send you one, free, requiring only that you fill in *this coupon* and mail it to Swift & Company, Dept. AD-19, South San Francisco, Calif.

NAME.....CITY.....

STREET.....STATE.....

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POP and SON, INC.

Great team! Dad knows what's good for his boy! And Sonny knows what Dad likes best! *Great team!*

White Star Tuna has what both growing boys and successful Dads need! Chuck-full of Vitamins "A" and "D" . . . iodine, that effective preventive of goiter, and other valuable minerals! A *body-building* food . . . and a *vitality-sustaining* food, too!

FREE RECIPES

Write for "19 Proven Recipes for White Star Tuna" to Van Camp Sea Food Co., Inc., Terminal Island, California.

"Too Smart for Housework"

(Continued from page 16)

of cupboard and refrigerator shelves; wiping off the stove; washing and sunning the bread-box; sweeping and mopping of linoleum; occasional washing of windows and woodwork and walls.

And that's just the kitchen department! Not all of it, either, for I haven't mentioned wiping up those few crunching grains of spilled sugar, and handing out cookies or bread and butter and jam to a troop of hungry youngsters at the back door, and so on and on and on.

Then there's the "household arts and decoration" end of the housekeeping job: the planning and arrangement of rooms, keeping them alive with flowers and new touches; repair and replacement of worn curtains, paint, sofa pillows, light globes; cleaning, dusting, waxing floors, washing windows; buying, repair, and replacement of bed linens, blankets, spreads, mattresses, pillows, bureau scarves, bath towels; and the ever-recurring washing, ironing, and putting away of linens.

There's the "engineering" branch of housekeeping: the original selection, the continuous upkeep and oiling, and the occasional repair, of vacuum cleaner, carpet sweeper, refrigerator, lamps, portable heaters, fans, heating pads, washing machine, iron, ironing machine, toaster, waffle baker, orange reamer, and mixing machine — to say nothing of keeping a watchful eye on the plumbing and the furnace, and probably getting the car fixed, too.

There's the "clothing department" to take care of, too: the buying and repair and cleaning and upkeep generally of clothing for the family. In this department the planning is a big task. No matter how generous the allowance for clothes, it is no easy matter to make it cover the growing needs of a growing family. Luckily, some of the planning and figuring can be done while one is letting down hems, sewing on buttons and straps, and mending socks and underwear.

There's the job of "general family financial manager": the paying of rent and bills (and watching always and all the time to see that they stay somewhere within the bounds of income) ; the saving up for gifts, vacations, big expenses generally, and seeing that family church, charity, and club dues and demands are attended to.

There is the job of "social director and arbiter" for the family: accepting or regretting invitations for husband and self; guiding youngsters in their social contacts and activities; entertaining friends of various members of the family — sometimes several groups simultaneously, which certainly adds interest to life! And we mustn't forget club work, Parent-Teacher Association duties, church work, and probably political organization work, too.

All of these are in addition to the supremely important job of keeping a constantly watchful but not obtrusive eye and gentle hand on the cultural and personal needs of husband and children. Encouragement in good traits all the time, kindly reproof sometimes; advice, direct or indirect, on all subjects from careers to conduct; supervising "homework" of children in school; wide reading, and reporting informally on such reading, to husband and children, in order to broaden their awareness and interests generally. And, of course, there must be plenty of time for loving companionship for each and every member of the family.

There! Isn't that a full program for any homemaker? Some of the "hand work" she can delegate to the youngsters, to their lasting benefit as well as her own; if the budget permits, she can hire a household helper for part or full time. The head work, however — the planning and managing — falls inevitably to the homemaker herself.

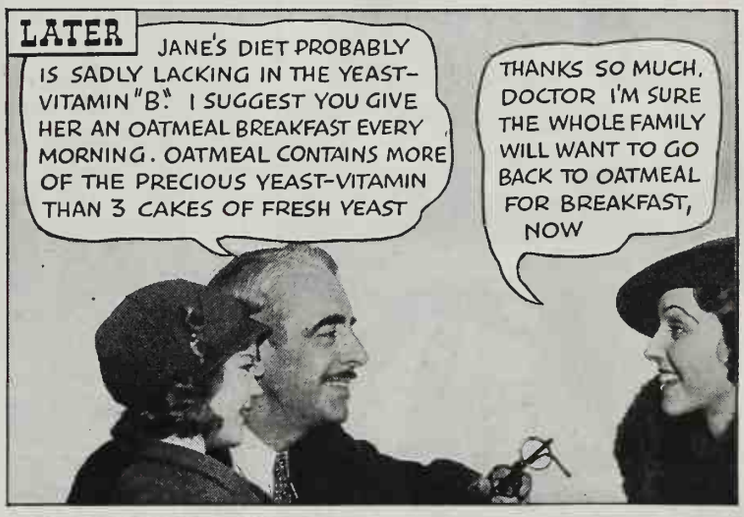
How does one ever learn to do all these things? inquires the serious-minded young woman who is ambitious to build a real home. Well, not all at once, certainly; in fact, one never quite learns to do everything as well as she would like to have it done. But learn the mechanics of housekeeping she must if she is ever to rise above the rôle of struggling, incompetent cook and housemaid. Lucky is the young wife who has learned, at home with her mother, and in home-economics courses in grade school and high school, how to do simple tasks easily and quickly, how to cook good food and to serve it well. With such a foundation in the mechanics of housekeeping, she can go ahead serenely to develop her powers in the realm of human relationships and artistic living generally.

Next time you hear a woman, young or not so young, boast that she has "too good a brain to waste on housework," ask her if she can make a good pie. Is there any woman too smart to do housework? I wonder.

How one thing nature stores in oatmeal *solved her 3 biggest problems!*

JANE IS SO JITTERY! I DON'T KNOW WHAT'S THE MATTER! SHE'S JUST A BUNDLE OF NERVES — CROSS, IRRITABLE, NEVER SEEMS TO RELAX
MY WORD! WHAT MANNERS FOR A CHILD!

IMAGINE A CHILD NOT HUNGRY IN THE AFTERNOON! AND THAT'S NOT THE WORST OF IT! JANE DOESN'T EVEN EAT AT MEAL-TIMES!
I'D TALK TO A DOCTOR! PILLS PROBABLY WON'T HELP HER! THERE'S SOMETHING WRONG WITH HER DIET.


LATER
JANE'S DIET PROBABLY IS SADLY LACKING IN THE YEAST-VITAMIN "B." I SUGGEST YOU GIVE HER AN OATMEAL BREAKFAST EVERY MORNING. OATMEAL CONTAINS MORE OF THE PRECIOUS YEAST-VITAMIN THAN 3 CAKES OF FRESH YEAST
THANKS SO MUCH, DOCTOR I'M SURE THE WHOLE FAMILY WILL WANT TO GO BACK TO OATMEAL FOR BREAKFAST, NOW

STILL LATER
WHO'D HAVE THOUGHT DELICIOUS QUAKER OATS HAD THE PRECIOUS YEAST-VITAMIN OF THREE WHOLE CAKES OF YEAST! I CAN USE THIS BREAKFAST!
DADDY, TEACHER SAID YESTERDAY, "WHAT'S COME OVER YOU, JANE? YOU'RE A DIFFERENT GIRL." ISN'T IT SWELL TO HAVE A LOT OF PEP?

WHAT A WONDERFUL CHANGE IN JANE
HEAVENS, YES! SHE EATS LIKE A LITTLE PIG. NEVER CONSTIPATED, AND SLEEPS LIKE A TOP. SHE'S COMPOSED AND GOOD-NATURED ALL THE TIME. THAT YEAST-VITAMIN IN QUAKER OATS DID HER A WORLD OF GOOD!

And so, mothers, take a tip from Jane's experience! Serve Quaker Oats every morning for breakfast!

COOKS DONE IN 2½ MINUTES

● Start tomorrow this more appetizing, more natural way of getting the vitamin that tones up nerves and digestion. You'll find Quaker by far the most delicious oatmeal you ever tasted, because of the special Quaker process that roasts the oat kernels whole. The complete energy breakfast. Rich in carbohydrate and protein energy. Reinforced with Sunshine Vitamin D. Order from your grocer today.

FREE! Amazing Booklet on Child Feeding

QUAKER OATS CO.,
525 Market St., San Francisco, Calif.
Please send free and postpaid a copy of new book, "*New Authority on Feeding Children*," compiled from the works of the world's leading authorities.

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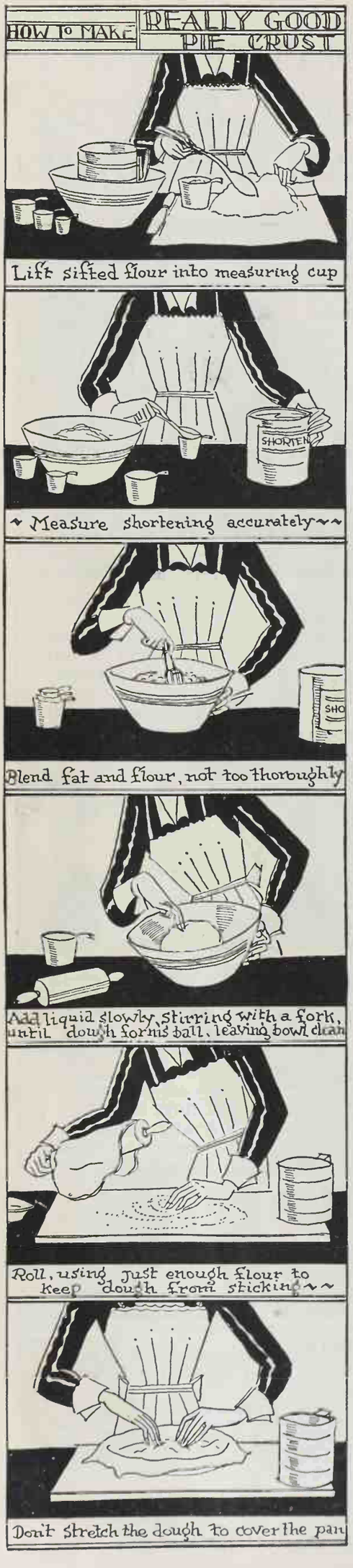

HOW TO MAKE REALLY GOOD PIE CRUST
Lift sifted flour into measuring cup
SHORTEN
Measure shortening accurately
Blend fat and flour, not too thoroughly
Add liquid slowly, stirring with a fork, until dough forms ball, leaving bowl clean
Roll, using just enough flour to keep dough from sticking
Don't stretch the dough to cover the pan

the Kitchen

These recipes are just the right size to mount on filing cards, or they may be pasted in your cooking scrap book. You are invited to send in your own best recipes—as many as you wish, each recipe written on a separate sheet of paper. Insofar as possible state brand name of each ingredient that you use.

HOW TO MAKE REALLY GOOD PIE CRUST

(Illustrated on these pages)

With this recipe, plus the "demonstration" drawings accompanying it, you can learn to make perfect pie crust every time. Remember, practice has a great deal to do with skill, so don't be too easily discouraged.

"Practice makes perfect" in pastry making. Follow these directions carefully and you can make perfect pie crust every time.

2¼ cupfuls of sifted all-purpose flour, or 2½ cupfuls of sifted cake flour
½ teaspoonful of salt
⅔ cupful of cold shortening
About ½ cupful of cold liquid (ice water, or lemon and orange juice; or bouillon for meat pies)

Sift the flour once, measure accurately, then sift again with the salt. Measure the cold shortening, and blend it with the flour, using a pastry blender, a fork, 2 knives, or the finger tips. Don't do too thorough a job of this blending—leave the fat in pieces the size of peas, or like very coarse meal. Add the liquid a little at a time, blending lightly with a fork until the dough barely clings together in a ball, leaving the bowl clean; use just as little liquid as possible, for too much will make the pastry tough. Turn out onto a very lightly floured board or canvas, and roll lightly, turning the flattened dough around occasionally to keep it in circular shape. Use just enough flour under it to keep it from sticking. (It is easy to lift the tender sheet of dough if you turn it over the rolling pin.) Fit the crust *loosely* into a 9-inch pie pan. *Don't stretch it*—rather, push the dough toward the center of the pan with your fingers, so it won't shrink all out of shape. Trim with scissors, leaving about an inch of crust hanging over the edge. Fold this neatly under and, using the thumb and forefinger of each hand, "flute" the doubled pastry to make a high, decorative rim. Chill this crust thoroughly before baking—an hour if possible. If a filling is to be baked in the crust, proceed as directed in each particular recipe. If the crust is to be baked separately, prick the unbaked crust generously with a fork to prevent bulging, and bake in a hot oven (450°) for 15 minutes. (Look at it 5 minutes after you put it in to the oven; if it has started to bulge, prick the bubbles with a fork.)

If a 2-crust pie is to be made, divide the dough into 2 parts and roll each separately. Fit the bottom crust loosely into the pan, and add the filling. Roll the top crust slightly larger than the pan, to allow for "bulging" of the filling, and cut tiny slits in a decorative design, their utilitarian purpose being to allow steam to escape. Moisten the edge of lower crust with cold water, spread the upper crust over, and press the edges of the 2 crusts firmly together with fingers or fork, to seal. Trim off the surplus edge with a knife, and bake according to directions given in the recipe—usually 30 to 45 minutes.—M. S., Los Angeles, and M. H. B., San Francisco, California.

BAKED FUDGE DELICIOUS

AFTERNOON TEA

Chicken and Almond Sandwiches (Double)
Cream Cheese and Pecan Sandwiches (Open-Face)
Orange Marmalade and Date Sandwiches (Rolled)
•Baked Fudge Squares
Stuffed Prunes and Figs
Tea Coffee Hot Chocolate

Melt together 2 squares (2 ounces) of bitter chocolate and ½ cupful (1 cube) of butter. Beat 3 eggs, and beat in 1 cupful of sugar, using a rotary beater. Fold in 1 cupful of flour sifted with ½ teaspoonful of salt and ½ teaspoonful of baking powder. Add the melted butter and chocolate, and the nuts and vanilla. Pour into a buttered baking pan (about 8 by 13) and bake in a moderate oven (375°) for 25 minutes. Do not overbake. Let cool in the pan. Cut into small squares. When I serve these at tea, guests invariably ask for the recipe, for the cake-confection is unusually delicious.—Mrs. B. T. A., Eugene, Oregon.

Cabinet

Recipes having a "western flavor" are preferred; those from eastern states are not acceptable. On publication, $1 is paid for each recipe printed; unused contributions can not be acknowledged or returned. Address your letters to Genevieve A. Callahan, The Kitchen Cabinet, Sunset Magazine, San Francisco

FRENCH DAMSON PUDDING PIE

(Illustrated on this page)

This pie is a real achievement, and a superb dessert for any not-too-rich dinner. It requires:

A 9-inch pie crust, unbaked (see pie crust recipe at left)
Damson plum preserves (about 1 cupful)
CAKE MIXTURE—
½ cupful of butter
1 cupful of sugar
Yolks of 4 eggs (save whites for meringue)
2 tablespoonfuls of flour
¾ cupful of milk

FOR SUNDAY OR COMPANY

Tomato Juice Cocktail
Cheese-Topped Crackers, Toasted
Baked Ham Slice
Sweet Potatoes, Oven-Browned in Butter
Spinach, Well-Seasoned
Sweet Pickle Relish
White and Rye Bread
Pineapple-Apricot Jam
*French Damson Pudding Pie
Coffee

Light the oven, setting the control at 425°. Drop the Damson plum preserves by spoonfuls over the bottom of the unbaked pie shell. Cream the butter and sugar, add the egg yolks and beat well, then mix in thoroughly the flour and finally the milk. Pour this thin mixture over the preserves, and bake, reducing the heat to 375° after 10 minutes. It will take about 30 to 40 minutes to bake the crust and the cake mixture. When done, spread roughly with a meringue made of the 4 egg whites beaten stiff, with 6 tablespoonfuls of sugar (either granulated or powdered) and 1 teaspoonful of vanilla beaten in. Return to the oven and bake slowly until a delicate light brown.—Mrs. D. F. McR., San Francisco, California.

CHIPPED BEEF PUDDING

A SIMPLE SUPPER FOR A BUSY DAY

Bowl of Mixed Greens with French Dressing
*Chipped Beef Pudding
Bran Rolls (Reheated)
Halves of Artichokes (Hot) with Melted Butter
Canned Peach Halves
Oatmeal Raisin Rocks Tea

Cut slices of white bread (amount you judge right for your family) in small squares. Place in a well-buttered casserole, first a layer of bread cubes, then a layer of grated American cheese; repeat, making 4 layers in all, having top layer of cheese. Make a custard of 1 pint of milk, 2 eggs slightly beaten, and salt and pepper to taste. Pour this over the bread and cheese mixture, and bake 1 hour in a slow (325°) oven. Shortly before the pudding is done, make creamed chipped beef, and pour over individual servings of the pudding.

(*Editor's Note.*—When you make creamed chipped beef, I hope you first "frizzle" the torn dried beef in butter, sift required amount of flour over this, stirring well until meat is well coated, then add the milk and stir until smooth and nicely thickened. Cook at least 10 minutes, slowly.) Serves 6 persons.—Mrs. L. H. R., Seattle, Washington.

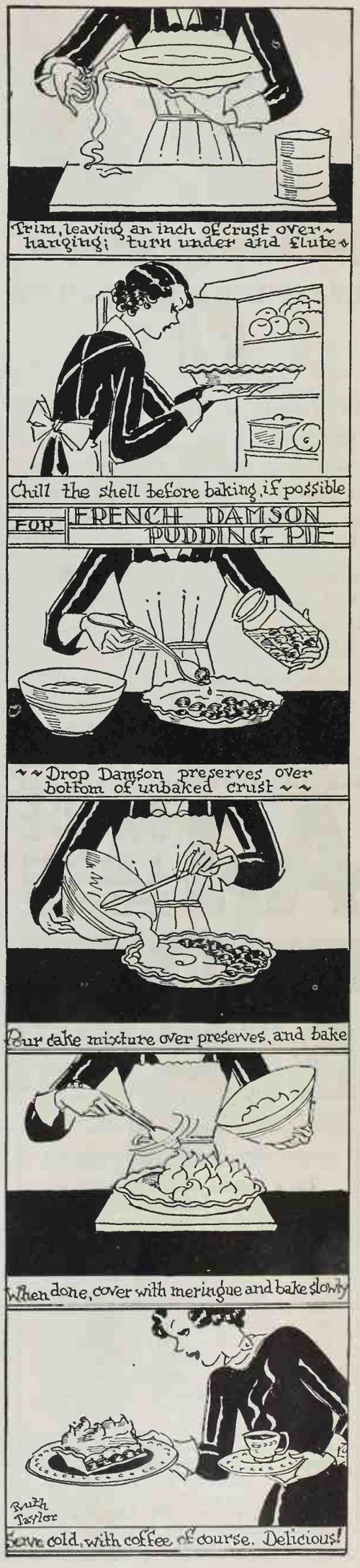
CHICKEN PLATTER SALAD

½ cupful of walnut kernels
¾ tablespoonfuls of butter, melted
1½ cupfuls of diced cooked chicken
¾ cupful of sliced celery
½ cupful of French dressing
Head of lettuce, separated
Mayonnaise or cooked salad dressing (about ¾ cupful)
Ripe, green, or stuffed olives
1 tomato
1 cucumber

FOR LUNCHEON OR SUNDAY NIGHT SUPPER

*Chicken Platter Salad
Potato Chips Hot Rolls and Butter
Quince-Cranberry Jelly
Squares of Sponge Cake, with Cocoanut Frosting
Coffee Salted Nuts

Toss the walnut kernels in the melted butter in a saucepan until crisp; remove from fire and let cool. Break kernels, but do not chop too fine. In a large bowl mix the diced chicken, sliced celery (with some of the leaves), nuts, and French dressing, with added seasonings to taste, and chill for 15 to 30 minutes. At serving time, arrange the lettuce leaves on a salad platter, turn out the chicken mixture in the center and mask with mayonnaise. Garnish the plate with wedges of tomato, fluted cucumber circles, and little "groups" of olives. Serve at once, very cold. Veal may be substituted for all or part of the chicken if desired. Tuna fish salad made in this way is excellent, also.—M. S., Upland, California.


Trim, leaving an inch of crust overhanging; turn under and flute
Chill the shell before baking, if possible
FOR FRENCH DAMSON PUDDING PIE
Drop Damson preserves over bottom of unbaked crust
Pour cake mixture over preserves, and bake
When done, cover with meringue and bake slowly
Ruth Taylor
Serve cold, with coffee, of course. Delicious!

LATE-HOUR DOLDRUMS

BUT

he'll have a farmer's appetite

When you work past your regular meal time, appetite flags. Stimulate it with A. 1. Sauce's savory blend of twenty-one ingredients. Late-hour doldrums vanish. Appetite revives.

You'll be amazed at how much flavor A. 1. gives to tomato juice, steaks, chops, fish, baked beans—a thousand different dishes. How A. 1. brings out the goodness of the food; adds a zesty overtone of its own. Try A. 1. today. Write for FREE trial bottle.

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A.1 SAUCE

● THE WHOLESOME RELISH THAT MAKES FOOD TASTE BETTER

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CONTEST FOR HOSTESSES

Party menus—whether for a pretentious bridge luncheon or a simple afternoon of sewing or an evening of good talk around the fire—are the theme of this new SUNSET contest, which closes January 31, 1935.

Give the complete menu—one that you have used and found eminently successful. Describe the table decorations. Give any unusual or superexcellent recipes that may be needed. Tell the number served and the cost, approximately at least, of the food.

Letters submitted in the contest should not exceed 1,000 words in length. No "first" prize is offered, but $10 will be paid for every letter published. Address Hostess Contest, Sunset Magazine, 576 Sacramento Street, San Francisco.—G. A. C.

PHOTOGRAPH BY HORACE BRISTOL

Casseroles for Buffet Suppers

NO wonder buffet service has become such a favorite method of entertaining among western housewives, for it is such an easy way to give guests maximum pleasure, with minimum labor for the hostess. With a hearty casserole filled with some savory mixture to furnish the main part of the menu, preparations are simple and results delightful. A platter of cold meats and various kinds of cheese may be added, to supplement the menu and make it more elaborate. Relishes and other "trimmings" may be added, too, as one wishes.

In choosing the casserole dish, select one which can remain in the oven until time to serve, whether that time is the scheduled one or has to be postponed half or three-quarters of an hour. No doubt the favorite casserole mixtures are made with chicken, sea-food, baked beans, or with spaghetti. Some prefer soufflés, but they must be timed carefully, since, to put it mildly, delay does not improve their appearance.

Whatever dish is selected, it should be extra good. This extra quality usually lies in the seasonings, which are not always distinguishable, but well rounded, so there is no need for the salt and pepper shakers. Sometimes the extra flavor of a little curry powder, mustard, ginger, sliced olives, or a sprig of rosemary or thyme elevates the dish above the ordinary. Or it may be simply that the cook has realized the necessity of allowing plenty of time for the flavors to blend; this point cannot be overemphasized, particularly in making spaghetti dishes. Often that one factor is responsible for the difference you have noted between your casserole dishes and those of your friend. Using the same recipe, one hurries, mixes ingredients quickly and bakes as short a time as possible, while the other moves more slowly, allows the sauce to simmer until well cooked, and then gives a long, slow cooking in the oven to finish the seasoning blend of flavors.

This recipe for western spaghetti is standard, but the extra special deliciousness depends upon following directions and cooking it just as advised here.

WESTERN SPAGHETTI

Serves 6

¼ cupful of oil, or 4 slices of bacon
1 clove of garlic
1 teaspoonful of salt
1 medium-sized onion, chopped
1 green pepper, chopped
1 pound of ground beef, or
½ pound of ground ham with
½ pound of ground beef, or
2 cupfuls of cooked meat, ground
1 No. 2½ can of tomatoes with purée
½ pound of uncooked spaghetti
1 cupful of American cheese

Heat the oil, or if bacon is used cut into pieces and fry until light brown. Mince the garlic with the salt and add with chopped onion and green pepper to the hot fat. Cook slowly until the onion is light yellow in color, and soft; add the meat and continue cooking, stirring occasionally, until meat is well seared. Add the tomatoes with purée and allow *(Continued on page 26*

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Join the millions of men and women all over the world who drink this famous beef beverage regularly. Contains the goodness of prime beef, highly concentrated. You'll love its delicious beef flavor—and you'll be amazed to feel how quickly hot Bovril warms and cheers when you're chilled, tired, depressed. Easily made—a teaspoonful in a cup of boiling water.

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Read "What Boys Like Best to Eat" in next month's SUNSET. *The author has hundreds of boys under her direction and knows all of the answers to the above question.*

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MOORE
Aluminum Push-Pins
To Hang Up Things because they hold fast when hammered into walls.
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PHOTOGRAPH BY HORACE BRISTOL

Mustard Is Magic

Says BERTHA E. SHAPLEIGH

WHEN we think of a dish to serve to our family, how often our thought jumps to another one to accompany that dish, or a relish to improve it! As the Englishman remarked when he ate corn and chicken, "How this chicken would have enjoyed this corn!" Slices of pink ham on a platter with potato salad, and of course mustard to go with it. And the nonsensical lines from a comic opera come to mind: "Must I always have ham with my mustard? Can't I sop it up with my bread?"

Mustard is one of the oldest known condiments, having been used in Asia and Europe for centuries. Next to salt, it has doubtless been used more than any other seasoning. Of course, being hot to the taste, it must be used carefully; perhaps it is well to obey Sydney Smith's direction in his famous salad recipe:

Of mordant mustard take a single spoon,
Distrust the condiment that bites too soon.

Mustard is an aid to digestion. I am reminded of a colored maid who was very fond of "fried cabbages." She always urged me to partake of the dish, saying, "Don't you-all be afraid of them fried cabbages, 'ca'se I allus puts in lots of mustard."

The part of the mustard plant which gives us the dry yellow powder is the seed. Mustard seeds are very tiny, but they yield a large amount of oil, and after this oil is pressed out the remainder is dried and cleansed and mixed with a starch filler. In a large spice factory I was told that mustard without this filler would be too hot for use as housekeepers desired. There are two kinds of mustard, the light and the dark, the light being milder than the dark variety.

The tender leaves of the young mustard plant are used for salad; later the plant grows tall and sometimes of great size. We are all familiar with wild mustard whose wealth of yellow blossoms gives an appearance of sunshine, brightening our western hillsides and fields.

Before the "made mustard" was on the market every housekeeper mixed her own and served it at table in small mustard pots, and in some homes there were tiny silver ladles with which to dip it out. I am the possessor of such a long-handled ladle, which must be nearly a hundred years old. In making this mustard, sugar was added to the dry mustard and then the two were mixed to a paste with cream or vinegar. Cream makes a better-tasting product, I think, but of course keeps sweet only a short time. The commercial mustards are prepared with vinegar, and are known quite as well by the terms "English," "French," and "German" as by the manufacturer's name.

It is said that the word "mustard" comes from the French word *"moultarde,"* which degenerated from the phrase

(Continued on page 29

Used to dread serving her "just ordinary" cakes

Thought herself a poor cook — then she found the Formay method

Neighbor told her about Formay!

"My cakes always seemed 'just ordinary.' I blamed the stove until I got a new one, but even with it I had hardly better success. Then a friend whose cakes have won the praise of the neighborhood told me she always used Formay. Now I have the secret of perfect cakes!" Mrs. Paul C. Rich (Los Angeles, Calif.)

It helps you make better cakes . . . or money back!

You don't need, any longer, to worry and slave over cake-making —then get "just ordinary" results. Your cakes can be as feather-light and delicious as those made by experts.

We *guarantee* it—if you follow the Formay method! We are so sure of your results we will return *all your money* if your cakes are not noticeably improved.

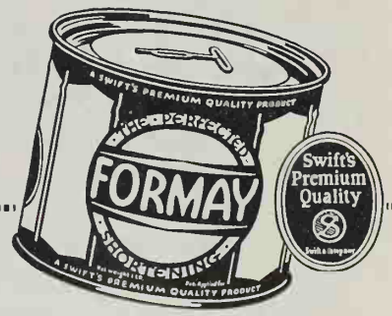
No other shortening, we believe, has ever offered such a guarantee. Why? Because it takes an unusual shortening—very different and more certain of results—to do it.

And Formay is just that. It does things for a cake that cannot be promised every time with usual shortenings. You can blend it more perfectly with every particle of the flour. A cake of even, silken texture results — a deliciously tender cake that cuts evenly at the lightest touch of the cake knife.

Formay creams faster, too. Of course it hasn't a trace of odor or taste. And you'll notice that, days after baking, your Formay cakes are still marvelously fresh and moist. They don't dry out *nearly* as fast as common cakes made with ordinary shortenings.

Martha Logan, famous cooking authority, has written a booklet to show you just how to follow the Formay method. Her "Baking Lessons" are yours free. And the results that you get with Formay are guaranteed.

When you get Formay just ask the grocer to give you a copy of "Martha Logan's Baking Lessons." Follow Miss Logan's directions. Check results. If your cakes are not noticeably better, *your money back!* Swift & Company, Purveyors of Fine Foods.



FREE - - - the booklet that helped Mrs. Rich

Your grocer will give you this small folder free when you get Formay. GUARANTEE: If Formay, used as it recommends, fails to noticeably improve your cakes—return parchment disc on inside of Formay can to Swift & Company Refinery, Los Angeles, with a short letter describing your experience, price you paid, and name of your grocer. All your purchase price for Formay will be refunded at once!

Copr. 1934, Swift & Co.

Say PEARLS of Wheat and save money

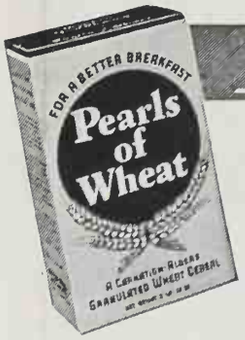
DO YOU serve a granulated wheat cereal frequently? Then here is a secret you are entitled to share—PEARLS of Wheat costs several pennies less per package!

That's the word that is going round among women who guard family purse strings and family health. They find real satisfaction, too, in knowing that economy is only one of the superior qualities of PEARLS of Wheat.

Children like it! Bland, smooth, creamy white in the bowl, PEARLS of Wheat has a delightful flavor all its own. It is quicker cooking, too, because milled from plump, tender, Western grains! And so easily digested that you can feed it even from the first spoonful of solid food.

A special milling process gives PEARLS of Wheat its round grain. Grading through silk makes it uniform.

Order a package of this nourishing granulated wheat cereal. Emphasize the right word—say PEARLS of Wheat!



Yours for a good morning!

FREE Boys and girls, join Carlo's Secret Club. 1500 prizes for members! For wonderful, free Club Kit, and contest news, send PEARLS of Wheat package top, name and address to Carlo the Clown, 1072 Stuart Building, Seattle, Washington

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to simmer an hour or even longer. It is this long cooking of the sauce before combining it with the spaghetti which improves the quality of the finished dish. Boil the spaghetti in salted water until nearly done, drain, and combine with the sauce and half of the cheese. (Taste the mixture—extra salt may be needed.) Pour into the casserole, sprinkle with the remaining cheese, and bake slowly (at 275° to 300°) until time to serve—at least an hour, and you will find an hour and a half still better.

This dish may be varied in many ways. Instead of always using spaghetti, select one of the pastes with a different shape; add mushrooms—dried, canned, or fresh ones which have been sautéed in butter; add olives, ripe, green, or stuffed, and either sliced or whole. A little chopped celery cooked with the onion and peppers is good, too.

Ham gives more flavor to such dishes than beef or fresh pork; be sure to use bacon if you are not using ham. Left-over meat is excellent, especially if there is some gravy from the meat to add, too. Often it provides the distinctive flavor. Watch for such "home touches" as these that you can add.

This same sauce is good to serve with rice, hominy, or noodles, and is a pleasant change.

Never cook the spaghetti or other paste too thoroughly done in the water; rather allow some of the cooking to take place in the baking process.

After the seasoning of the mixture has been perfected, the most important thing is the finished appearance of the dish, for the eye is first to be pleased. There are many ways to finish the top of the casserole. Simplest and most used is grated cheese, plain or mixed with buttered crumbs or buttered cereal flakes. Sometimes use slices of olives, whole olives, or strips of green pepper. The casserole should be well filled in order to brown properly. Usually the top is left off in heating such dishes as are described here.

Occasionally, instead of serving from one large casserole, you will want to feature individual ones which are so convenient to serve, being merely placed on the plate. It must be remembered, however, that the grand flavor will not develop as fully in the small dishes as in the large. This may be overcome somewhat by cooking the mixture in a large casserole for some time and then shortly before serving transfer to small dishes, cover with cheese, and bake until the cheese is melted, but not toughened.

Dishes made with chicken are always festive. This casserole of chicken is no

Buffet Suppers

from page 22)

exception. It is well worth the time and money it costs for special occasions.

BUFFET CHICKEN

Serves 8

A 4-pound chicken
2 tablespoonfuls of oil or bacon fat
1 onion, chopped
2 cloves of garlic, chopped
¾ cupful of sliced celery
1 small green pepper, chopped
2 No. 2½ cans of tomatoes with purée
½ teaspoonful of curry powder
Salt and pepper
½ cupful of sliced blanched almonds
2 cupfuls of whole kernel corn
½ cupful of American cheese
1 package of noodles

Boil the chicken until tender in water to cover; cool, and cut meat into small pieces. (Save the broth, of course.) Heat fat in a frying pan and in it fry chopped onion, garlic, and celery until soft and a light brown. Add tomatoes with purée, and curry powder; season to taste with salt and pepper and allow to simmer about half an hour. If desired, the sauce may be slightly thickened with flour. Add almonds, chicken, and corn, and blend carefully. Boil noodles until tender in the chicken broth, drain and save broth for soup another day. Add noodles to sauce, pour into a casserole, sprinkle with cheese, and heat slowly about an hour in a slow (300°) oven.

Cooked veal is good in place of the chicken, and hominy grits may be used instead of noodles.

KIDNEY BEANS WITH CORN

Serves 6

2 tablespoonfuls of oil or bacon fat
1 medium-sized onion, chopped
1 green pepper, chopped
½ teaspoonful of salt
1 can of kidney beans
1 can of whole kernel corn
¼ cupful of grated cheese

Heat fat in frying pan, add chopped onion and green pepper, and fry until onion is soft and a light brown. Add the salt, the beans with their juice, and the corn, and mix well. Pour into a casserole and sprinkle with grated cheese. Bake in a moderate oven (350°) until heated through, or about 30 minutes. It is not necessary to cook canned foods very long to develop their flavor, as is the case with raw foods.

And for the last word, no matter what food is being prepared, it is well to butter the casserole thoroughly, not because the food requires it, but because it makes dishwashing easier, and most of us are interested in that point. Be sure to butter the top edge, and the cover around the edge where foods are likely to stick.—MARJORIE BLACK.

Just add milk!

THOSE marvelous buckwheats of your childhood! You can have them now—with ready-mixed Aunt Jemima for Buckwheats! Her famous recipe for pancakes, with just enough choice buckwheat added for the proper "tang". Easy, too! For delicious, old-fashioned buckwheat cakes, mix milk (or water) with Aunt Jemima for Buckwheats. The Quaker Oats Company, Chicago.

FREE For a trial package of Aunt Jemima Pancake Flour and recipe leaflet, fill out and mail coupon. The Quaker Oats Company, Dept. V-24, 525 Market St., San Francisco, Calif.
☐ Buckwheat sample (yellow package) ☐ Pancake sample (red package)

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STOCK a Quick-Feast Shelf with plenty of Heinz Cooked Spaghetti. In minutes, serve a real Italian-style feast. Merely heat it, serve it steaming hot, drenched in its rich, ruddy sauce that stimulates the laziest of appetites. A sauce concocted of juicy, ripe tomatoes, cheeses, meat stock and fragrant spices. Heinz Cooked Spaghetti is America's quick meal—and one of America's favorite feasts—a dish of such mouth-watering relish that it's well to be prepared for second helpings. Put it down on today's grocery list.

H. J. HEINZ COMPANY
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HEINZ
Cooked Spaghetti

Sour Cream Treasures

WHETHER you are using up accumulated "dabs" of sour cream, or whether you buy the thick, rich product from store or milkman, you will enjoy both making and eating these sour cream cakes.

SPICE CAKE

½ teaspoonful of soda
1 cupful of thick sour cream
1 cupful of sugar
2 eggs, beaten light
2 cupfuls of sifted cake flour
½ teaspoonful of salt
¼ teaspoonful of cloves
1½ teaspoonfuls of cinnamon
¼ teaspoonful of nutmeg
¼ cupful of chopped nuts

Stir the soda into the cream until it foams, then add the sugar and beat well. Add the beaten eggs to the first mixture. Sift the remaining dry ingredients and add to the first mixture gradually, beating after each addition. Add nuts last. Bake in a greased square shallow pan for 30 minutes in a moderate oven (375°).

SPEEDY CAKE

1 cupful of thick sour cream
½ teaspoonful of soda
1 cupful of sugar
2 eggs, whites and yolks beaten separately
2 cupfuls of sifted cake flour
1 teaspoonful of baking powder
½ teaspoonful of salt
1 teaspoonful of vanilla

Dissolve the soda in the sour cream, and beat in the sugar and beaten egg yolks. Add the remainder of the sifted dry ingredients, and mix thoroughly. Fold in the stiffly beaten egg whites and the vanilla. Bake in 2 greased 9-inch layer pans in a moderate oven (375°) for 20 minutes.

SOUR CREAM CUP CAKES

1 tablespoonful of butter
1 cupful of sugar
2 eggs
½ teaspoonful of soda
½ cupful of sour cream
1½ cupfuls of sifted cake flour
½ teaspoonful of salt
½ teaspoonful of cream of tartar
¼ teaspoonful of mace

Cream butter and sugar, add the eggs and beat until well blended. Dissolve the soda in the sour cream. Sift dry ingredients and add alternately with the cream to the first mixture. Beat thoroughly. Bake in crinkle paper cups in muffin tins in a 375° oven, 15 to 20 minutes. This recipe makes about 20 small cakes.

When cool, cut off the tops of the cakes, scoop out some of the crumb, and fill the cavities with whipped cream or any desired frosting or cream filling. Put the tops back in place, and serve.
—HELEN BELL GRADY, Berkeley, Calif.

This way to Every Man's Heart

FOODS flecked with rich, delectable portions of Heinz Tomato Ketchup tempt the palate of any man. And why shouldn't they! Heinz Ketchup is the boiled-down goodness of juicy, vine-ripened tomatoes—enlivened with rare and piquant spices. It is a flavor that fires food with new and appetizing zest. That is why Heinz is the largest selling ketchup in the world. There's a place on every menu for really *good* ketchup. Ask your grocer for it, and be *sure* it's *Heinz.*

H. J. HEINZ COMPANY
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LONDON, ENGLAND

HEINZ
Tomato Ketchup

Mustard Is Magic

(Continued from page 24)

"moult me tarde," the motto of the Duke of Burgundy back in the time of Louis XI. For services rendered by the people of Dijon he allowed them to place this over their principal gate. Dijon had great quantities of mustard, and prepared it for sale. They omitted the *"me"* and the word *"moultarde"* was pasted on the little pots sent over the country. Finally the word was anglicized as we know it. The interesting point is that Dijon mustard is very fine; it comes in attractive colored pots which may be used after the contents are gone. The name *"Dijonnaise"* given a dish always implies mustard in its make-up, provided it is not a dessert dish. I recall a delicious dish eaten at one of the fine New York hotels, its name being *"Pork Chops, Dijonnaise."* The chops were broiled, and the sauce was, of course, a mustard sauce, very pale yellow and delicious in flavor.

There are two kinds of mustard sauce, one white and one brown. To make the white sauce: To one cupful of cream sauce add one small chopped onion fried in butter, two tablespoonfuls of French mustard, the juice of a lemon, and a little finely chopped parsley. For the dark sauce the mustard is added to brown sauce or gravy.

Either dry or prepared mustard improves most salad dressings.

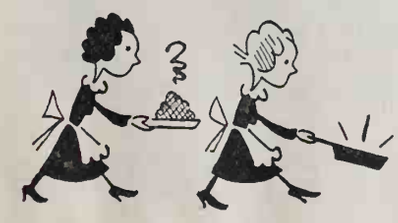
A dressing for tomatoes, cucumbers or potatoes which is very good is made by mixing two parts of bottled mustard with one part of sugar, and adding cream or evaporated milk to make it the consistency of thin mayonnaise.

Mustard is always used in all "deviled" dishes. Corned beef calls for mustard, and what would a "hot dog" be without it! Try using mustard pickles with hot dogs.

A good sandwich filling is made as follows: Mix cheese to a paste, or use the cheese which comes in paste form, with a little cream or evaporated milk, prepared mustard, and grated fresh horseradish. Add salt to taste.

BRING YOUR TROUBLES TO THE KITCHEN CLINIC

If I can ever help you with food or housekeeping problems, remember that I am glad to do so.—G. A. C.



Try this delicious

Reducing Breakfast

1 banana, skim milk, 1 spoon sugar with a serving of Pettijohn's

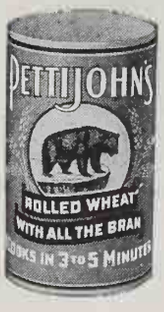
Only 263 calories in this delightful, energizing breakfast, yet many reducing breakfasts permit 400! How to take off weight, and have energy for the day's work.

●The ideal reducing breakfast. Not only does it keep you feeling full and well satisfied, but the actual number of calories is only 263. Eminent medical authority recommends breakfasts up to 400 calories for reducing. Try this breakfast 30 days if you want to reduce. Add fruit and coffee without cream if you wish. You'll still be under 400 calories, a satisfactory limit. But be *sure* to include Pettijohn's, for its fine *entire-wheat* energy and vitamins—for its gentle effect in keeping the system regular—important to any reducing program. Accept FREE Offer!

THE NON-FATTENING, HIGH-ENERGY BREAKFAST

1 Serving Pettijohn's	98 calories
1 banana	100 calories
½ cup skim-milk	45 calories
1 teaspoon sugar	20 calories
TOTAL	263 calories

ONE REGULAR 25c PACKAGE FREE!—MAIL COUPON



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Please send free and postpaid a regular 25c package of Pettijohn's. I understand this is a get-acquainted offer only, and that my regular grocer can supply me in the future.

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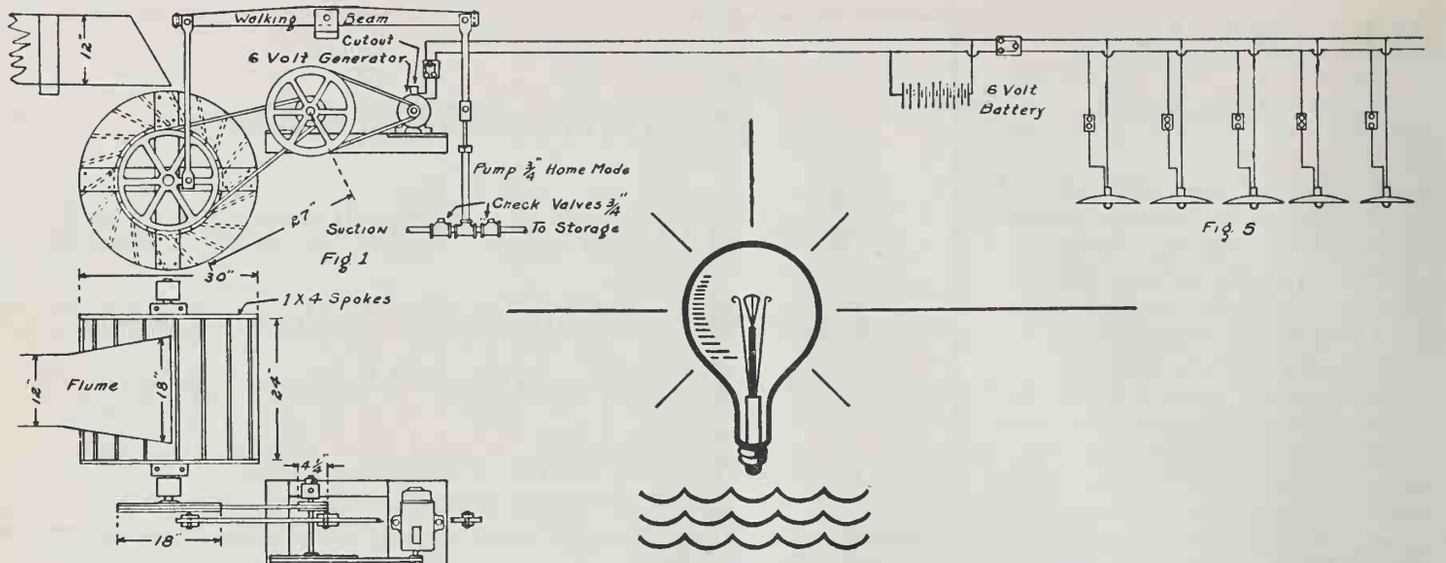

Fig. 1

Fig. 5

Fig. 2

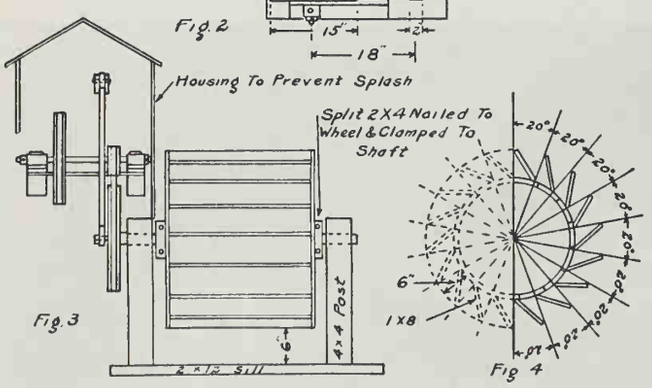

Fig. 3

Fig. 4

LIGHT AND WATER FOR CABIN HOMES

I HAVE a cabin high up in the Sierras, just west of the Yuba Pass. Come in, Mr. Fisherman, switch on the lights and knock off some of that mud and sweat in my six-foot tub while I clean the fish and tell your wife how we installed our electric lighting and pumping plant. Forget about the picturesqueness of that quaint old wheel paddling around in our babbling brook, and get your notebook, Mrs. Fisherman, because you might forget some of the important things by the time you get started on your plant down on the American.

First you must measure your water supply, and be sure that you have two cubic feet per second or more. (Ask some engineer how to go about getting this information.)

We got an ordinary six-volt automobile generator, one with two bearings; that is, one on each end of the generator shaft. It cost us two dollars at a wrecking place in the city. While the man was testing the generator I picked up a dozen double-contact light sockets which he "threw in" with the price of the generator. The battery we bought is a good one, as we expected to give it hard service. At the dime store we purchased our 21- and 32-candle-power, double-contact light bulbs, along with wall switches, electricians' tape, and a couple of hundred feet of insulated copper wire. These with four "V" pulleys and two belts were loaded in the back of the car, and we were off to modernize the cabin. We drew up all the plans before starting construction. The system has been running now for two years, and the operating cost has been just exactly nothing.

Figure 1 is a side view. The generator and jack shaft are set on a frame that can be moved back and forth so that the drive belt from the water wheel can be taken off when the battery is charged; the automatic cutout is just an extra precaution in case something goes wrong, or should you forget to pull the switch before taking off the drive belt.

Figure 2 is a top view, and shows the water wheel, which is 30 inches in diameter by 24 inches wide; the drive wheel has a diameter of 18 inches. One pulley of the jack shaft is four and a quarter inches, the other is 15 inches; the one on the generator is two inches in diameter—in other words, the gear ratio is about 31 to 1; under a load the wheel will turn 30 to 45 revolutions per minute, depending upon the amount of water coming to it (two to five cubic feet per second). The flume is flared near the outlet to 18 inches, to give better distribution, and thereby eliminate splash.

Figure 3 is a front view. Inasmuch as we forgot to bring a shaft and bearings for the wheel, we just drilled a hole a little larger than a one-and-a-quarter-inch pipe in two four-by-four pieces, and used that as bearings and the pipe as a shaft—and you can hardly see the wear on either after two years of constant operation. In clamping the wheel to the shaft we took two pieces of two-by-four about six inches long, drilled a one-and-a-quarter-inch *(Continued on page 31*

HOME BUILDING AND MODERNIZING

hole in each, "sawed the hole in two," bolted it together again over the shaft, and nailed it to the wheel (one at each side, of course. See right side of Figure 3).

It was good judgment to set the wheel six inches off the ground so that the tail water does not make back friction.

Figure 4 shows how to build in the cups of the water wheel. As they are six inches deep along the diameter, it takes a one-by-eight board set at the angle to reach the rim. (See left half of Figure 4.) The end pieces are built in four segments and held together by the two one-by-four spokes. The hole for the shaft is then drilled in exact center, and the nine diameters laid off. As you will note from Figure 4, the one-by-eight boards form cups or troughs and are properly angled when they extend from the outside rim of one radius to the inside core at the preceding radius.

We have our battery placed under the cabin so that it is close to our lights, thereby eliminating too heavy a wire for wiring inside. We use a No. 8 wire from generator to battery, a distance of 75 feet, and No. 12 wire from battery to lighting fixtures and radio. In lighting up our guest cabin, which is 100 feet from the battery, we use No. 8 wire.

In wiring the cabin, run two lines parallel where lighting fixtures are to be, then fasten one line to socket and bring an extension from the second line to wall switch and back to the socket, as shown in Figure 5. This last wire we soldered to the metal of the socket because our light bulbs are double contact, double filament, and the bright filament is contacted with the metal of the socket.

A 32-candle-power bulb with a reflector, suspended seven and a half feet above the floor, gives ample light for a 14-by-14 room; two 21-candle-power bulbs give good light for a 16-by-16 room. In all, we have seven lights, five in the cabin and two in the guest cabin. Now here is the dope should you want to run some other piece of machinery from this design of wheel: Two second-feet of water will generate one-half horse power; three second-feet, three-quarters horse power; four second-feet, one horse power; and five second-feet, one and a quarter horse power.

"Well! How was the bath, Mr. Fisherman?"

"Sure fine to have city conveniences like yours out here in the mountains. How did you do it?"

"Mrs. Fisherman has the dope on the lights, and the water is easy. Just take another squint at Figure 1. You'll need a piece of brass tubing for the pump

How to have *beautiful floors with* 10 MINUTES WORK!

NO RUBBING! NO POLISHING!

Do this Pour a little Glo-Coat right onto your clean floor. (An ounce or two at a time is best.)

..then this Spread Glo-Coat over floor with the Glo-Coat Applier or a soft cloth. You don't have to rub or polish it.

And your floors will look **LIKE THIS..**

● You'll never believe how beautiful your floors can look until you try Glo-Coat! This amazing new polish goes on the floor like water. You simply wipe it over the surface with the Glo-Coat Applier or a cloth. In 20 minutes Glo-Coat dries with a bright, hard polish, making linoleum, rubber tile, varnished and painted floors lovely as new.

● Send 10c for a trial can—enough for small kitchen or bathroom.

GLO-COAT

BY THE MAKERS OF JOHNSON'S WAX

Special SALE at your dealers

1 large 16 oz. can Glo-Coat . . . . 75¢
1 longhandled Glo-Coat applier . 75¢
~~$1.50~~

BOTH FOR ONLY 98¢

S. C. Johnson & Son, Inc., Dept. SC1, Racine, Wis.
Enclosed is 10c. Please send me a generous trial can of your new easy-to-use floor polish, GLO-COAT.

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ADDRESS_____

CITY AND STATE_____

Quick Heat at
LOW COST . .

Here's a handy little fireplace you can carry from room to room, wherever you want additional warmth and cheery firelight glow. The Perfection Room Heater burns ten to twelve hours on a gallon of kerosene. Firelight models have transparent fire-bowl of Pyrex brand glass. Others, all-metal in a choice of finishes. Moderate prices.

For large capacity stove-heating, see Superfex Heat-Directors and Radiating Heating Stoves.

PERFECTION STOVE COMPANY
7702-C Platt Avenue, Cleveland, Ohio

PERFECTION *portable*
Oil burning
ROOM HEATERS

BUILDING

barrel, a plunger, a couple of check valves, and the walking beam attached directly to the water wheel. The rest of the fixtures are just like you have at home. Remember that these diagrams are not as complicated as they seem. Any man that is handy with tools and understands the principles of engineering can do just what I have done."
—J. F. SIEGFRIED, Geologist.

The Neglected Art of Adzing

With our increasing respect in young America for things old, it seems strange that the broadaxe of the pioneer has not come into its own again. Those who have ever gazed on a hand-hewn beam still upholding the ceiling of an old California adobe know that the adzed surface of light point and brown shadow, the softened outline, broken by marks of the adz blows, bespeak the deftness of the human hand, with its striving for useful beauty, as eloquently as carved stone or molded pot.

In western gardens where so much of life can be spent out of doors, nothing could be more appropriate or more distinctive than adzed garden furniture. Pergolas, tables, benches, chairs, all adzed and stained antique brown or weathered driftwood gray, make a fitting commemoration of the epic song of the broadaxe which rang through the forests of our continent as it hewed its way to our far-flung Pacific Coast. For historic reasons we should use the adz here in the West where the predominance of informal gardens gives it ample setting.

The great advantage of adzed garden furnishings is that no great mechanical skill is required in the making; they are inexpensive and lie within the powers of the women, who must otherwise depend on busy men-folk. They are moreover so sturdy and lasting and carry with them such an air of antiquity that though the maker can not truthfully say so, one's great-grandchildren "may claim them as a rich legacy."

Nor is experience necessary. I had never seen an adz in use, but, nothing loath, I borrowed one. After one warning from the owner, "Look out for your shins," and a brief demonstration of the swing of it, I started in. Let no one make the mistake of buying new lumber if second-hand timbers are available. Redwood, by all means; it cuts easily and if old enough it will probably date back to the time when only knot-free lumber was used. Knots are an item to be eschewed in adzing. I used beams that carpenters scorned, but they worked in perfectly. Any surface defect is adzed out.

(Continued on next page

WELCOME, BABY NEW YEAR —AND UNTIL YOU GET MORE CLOTHES, KEEP WARM WITH BURNBRITE, UP-TO-DATE FUEL

BURNBRITE
Purified
KEROSENE

SPECIAL refining removes all coal-oil impurities from Burnbrite kerosene, the modern fuel for modern heaters. Burnbrite's clean flame is smokeless, odorless—won't char the wick.

SOLD BY GROCERS AND SMILING ASSOCIATED DEALERS

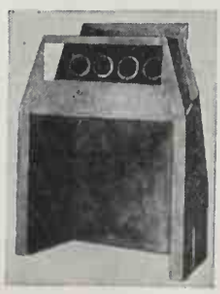
ASSOCIATED OIL COMPANY

SMOKELESS
Build a
FIREPLACE
that Circulates the Heat

The Heatilator Fireplace circulates heat to every corner of the room and adjoining rooms. As a result, it provides new comfort during the cooler seasons, with smokeless operation assured. Serves as a double-walled metal form around which masonry is easily built. Costs but little more. Stocked on Pacific Coast for quick delivery. Write for details. State if building new fireplace or rebuilding old—if for home or camp. Heatilator Co., Syracuse, N. Y. *Western Office*: 925 E. Third St., Los Angeles, Calif.

Heatilator Fireplace

BUILD YOUR FIREPLACE AROUND A SUPERIOR HEAT CIRCULATOR OR MODERNIZE YOUR PRESENT ONE



Enjoy the glow and comfort of an open fireplace with furnace efficiency.
It circulates warm air to far corners and adjoining rooms . . . maintaining an even temperature.
Burns Coal, Wood or Gas.

SMOKELESS OPERATION
Building new fireplace ☐
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Fill in and Mail for Information
SUPERIOR FIREPLACE COMPANY
1046 SOUTH OLIVE ST. LOS ANGELES, CALIF.

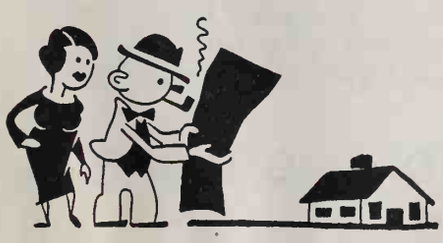
BUILDING

The proper stance in adzing resembles that of Millet's "Man With the Hoe." The beam to be adzed should lie on the ground between the feet, which should be held well apart for safety in case the inept hand lets the sharp edge veer too far sideways. Keep the first-aid kit handy. Leaning forward, swing the adz—with both hands gripping the handle—in an arc, and as the bottom of the arc approaches the beam, the blade strikes and takes out a thin chip from the surface. The shavings thus made should not exceed three inches in length. No spaces should be left between the cuts. The "bite" should not be split off at one end but should come away with the swinging blow. The upward swing of the arc should cut the same as the downward arc. No self-respecting adzer ever leaves splinters. A little practice will give the stroke. A fortunate thing is that if a poor blow is struck and splinters the "bite" on the up-swing, the cut can be shortened and the defective cut adzed out. When all is done one will possess a mightier respect for one's pioneer ancestry.

The wood should be adzed first and sawed to length afterward. No matter how old the lumber, the adzed surface will look glaringly new, and the uneven surface requires a careful staining. An oil containing burnt umber should first be applied. While still wet, shake aluminum dust over it in spots here and there. An old pepper shaker can be used to advantage. The whole should then be rubbed with a cloth. This will cause the dust to enter the depressions and give a moldiness. Lastly, dip a cloth in burnt umber and rub over the whole. This tones down the brightness and gives a perfect simulation of age.—MRS. W. H. OLIVER, Santa Cruz, California.

FOR YOU—IF YOU'RE PLANNING TO BUILD OR REMODEL

Let us know your building plans. Not only will we be glad to advise you but we will see that you receive helpful booklets and valuable information. Address letters to SUNSET Building Department, 576 Sacramento Street, San Francisco.



The Cruelest Woman in the World

How lovely she looks—how kind—how wise! But this woman is sacrificing the eyesight of her entire family because she does not know the harm improper lighting can do.

Through the centuries our eyes have accommodated themselves to daylight as normal light, and to distance as normal focus. But in modern times our homes often have not even one hundredth as much illumination as daylight affords, and we add to that strain, long hours of close vision in reading.

Is this true in your home? Are your children studying by feeble light? Does your husband come home to a living room so inadequately or improperly lighted he nods from eyestrain and fatigue when he tries to read? Are your guests worn out after an evening of bridge?

WE ARE CO-OPERATING BETTER HOUSING PROGRAM

If you want to know how to measure the lighting in your home, send for the free booklet, "Better Light for Better Sight." It tells a new story of seeing. It tells how to measure light accurately for sight that really sees—that protects against eyestrain. It tells exactly how much light is necessary for comfortable, healthful sight. Send for this interesting, helpful booklet. Learn from it how to make your family light-comfortable. All you have to do is to fill in the coupon below and mail it today.

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Please send me my free copy of "Better Light for Better Sight" which tells the new story of seeing and shows how I can make my family light-comfortable.

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Pacific Coast Electrical Bureau

447 SUTTER STREET, SAN FRANCISCO ★ 601 WEST 5TH STREET, LOS ANGELES

A HAIR RAISING TALE

IT'S 1935; a new year, bringing to all of us hope for the materialization of those things which we desire most. We all have wish thoughts, and when a new year begins its course, our desires, on which time frequently has laid a little dust, come to light, and we hope earnestly that some of them will be translated into realities. Isn't this true? You who are reading this have wish thoughts for 1935—a wish for congenial work, perhaps, for friends, for health; and why shouldn't this new year bring you the things that mean happiness for you, so long as your wishes are reasonable and unselfish?

There is, of course, such a thing as fate, but are you sure you have done all you can to have the things that you most desire? Is it interesting friends you long for? Have you made yourself pleasing so that you will attract others? Is your personality charming, and have you learned to dramatize yourself by means of color, line, makeup, and perfume? In order to attract we have first to make ourselves attractive. Let's not be like the woman with a double chin, who blamed her ancestors and conditions for her chin, when really the fault was with herself.

Obviously, we can't have all the things we want just by making our skin or eyes lovely; but if we make the physical, visible side of us as interesting as possible, and the invisible personality part of us charming, it will help to bring us those things which spell happiness. Desirable work can certainly be attained more easily by a well-groomed appearance; and as for friends and fun—well, no one has time for tired, unattractive, careless-looking people. Beauty has become a very tangible asset, and each one of us has the ingredients for charm and beauty. Sometimes they are like a jewel uncut, like a seed neglected, but they are there just the same. Shall we then begin this exciting new year by improving our faces and figures? And shall we begin at the top with our hair?

Let's look in the mirror. How does the back of your hair look? Is the color of your hair interesting? And does your coiffure flatter your features? Hair is being used to dramatize personality in very unusual ways this season. The new styles do surprising things with parts, for one thing. Parts may be very short, or they may run from the forehead to the very back of the neck. Sometimes they make a semicircle over one ear, or run in a diagonal line from forehead to top of head You may have two parts if you like, or even three. Fashion says that hair must be kept very close to the head, and have a sculptured look, but a great deal of individuality is expressed in the way this effect is obtained. You may have a cluster of flat ringlets over one ear, or none at all. You may have two waves or three, or you may wear your hair perfectly straight.

The new hair ornaments provide one of the loveliest ways to make your hair interesting for evening. There are hairpins with dazzling baguette diamonds attached in ornamental design, which give to hair the charm that a smart clip gives to a gown. Anything is possible with hair this season, and the only rule is that you must not be an echo of someone else. A few years ago every head was cut and waved in precisely the same manner, but now individuality is king, and waves, color, hair perfume, and ornaments are used to accent personality and type.

The most artistic haircut or the loveliest ornaments will, of course, not dramatize your hair unless it has the sheen and rich color of healthy hair. There is nothing that shows neglect more quickly than hair, and *(Continued on page 36*

Recipe for holding a husband

"Give him something easy to look at"

Frances Ingram

"IT isn't the things a woman can't help — like a crooked nose and squinty eyes — that bother a husband. He knew she had them when he married her.

"It's the things she *can* help — the things she didn't have when he married her. Like stringy hair and a figure no longer trim. And most of all, a skin that has lost its freshness, its youngness."

Frances Ingram, who makes these statements, is beauty adviser to thousands of women. She knows their problems.

"There's nothing a man admires so much as a fine, fresh, young looking skin," she says. "Don't ask your husband to look at a skin that you don't find attractive yourself.

"Get to work at it. You can accomplish wonders. And without expensive beauty treatments, or an elaborate set of creams.

"Just one *complete*, constructive cream is all you need. Ingram's Milkweed Cream.

"By a *complete* cream, I mean one that contains everything *your* skin or *any* skin needs to keep it young.

"When we are young, you know, Nature supplies softening, protecting oils which keep our skin fine and firm and supple. But as we grow older Nature is less kind.

"Then we must supply them or our skin becomes prematurely old and develops harsh lines, loose, saggy folds, excessive dryness, coarse pores and crepey texture."

This is just what Ingram's Milkweed Cream does for our skins — it puts back these "young" oils which are so necessary for skin loveliness.

Frances Ingram has helped countless women regain a skin their husbands can admire. She has helped many of the fairest stars in Hollywood preserve their high-priced beauty.

She will gladly help you. Ask her to send you a week's supply of her Milkweed Cream, together with her treatment book telling how to treat different skin troubles. Mail the coupon today.

MAIL

Dear Frances Ingram
526 MISSION ST. SAN FRANCISCO, CALIF.

I want to try your Milkweed Cream. Please send me a week's supply free and your Treatment Book C-5

NAME.....

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CITY.....

A complete cream
everything your skin needs in this ONE JAR

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Ingram's Milkweed Cream

LEARN TO KNIT
Your Own Lovely Clothes at Home in your SPARE TIME!

Women!—Knit for pleasure—for profit!

Hand knitting is all the rage! Now you, too, can make your own lovely things—gloves, hats, sportswear, suits, gowns—with our simple, complete Home Study Knitting Course.

This fascinating course shows you how you can have a complete ward robe of knit clothes—at little cost.

Ten Simple, Easy Lessons—make clothes first month!

No special ability needed to follow this Easy-to-Learn Course. Do it in your SPARE TIME—at home. Our Knit-Kit—free with each enrollment—contains all necessary tools and materials you need. Our Screen Star and Studio Fashion Bulletin at your disposal when you enroll.

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Our graduates always in demand by Stores, Fashion Studios, Classroom Demonstrations, etc. This service is yours—free! Don't wait! Write today for full details.

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SEND FOR FREE FOLDER

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Dept. 1-A ____ 6521 Hollywood Blvd., Hollywood, Calif.
I'd like to know more about your Home-Knitting Course. Send me, without cost or obligation, all the particulars. I'd like to knit for pleasure ☐ ---for profit ☐ (check which).
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City _____ State _____

"MOIST-THROAT" method stopped Douglas' cough IN 2 DAYS!

Extract of famous medicinal herb stimulates throat's moisture

WHEN you cough, it's usually because your throat's moisture glands have clogged. Their healthy secretions change. Your throat dries, sticky mucus collects. A tickling . . . then a cough! PERTUSSIN stimulates your throat's moisture quickly. Phlegm loosens—is "raised." Relief! Pertussin is safe even for babies. Tastes good.

● Doctors have used Pertussin effectively for over thirty years because it is always safe and sure.

● "It's wonderful for all coughs," writes one doctor. "It always does the work," agrees another.

PERTUSSIN
helps nature cure your cough

B E A U T Y

fortunately there is nothing that is more responsive to correct treatment. If your hair is looking dull and lifeless, the fault may be because you have not "westernized" your shampoo. Do you always use a rinse, and if so are you sure it is a beneficial one? Examination under a microscope shows that when you wash your hair, a filmy curd formed by the soap attaches to the hair, coating practically every individual strand. Rinsing in plain water has no effect on this, even if repeated many times. Naturally, hair that has even a slight coating of soap will appear dull and lifeless, and a wave will not have the luster and depth that it should.

In order to leave the hair perfectly free from soap a rinse is needed, especially in sections where the water is hard. A lemon rinse may be used, or there are vegetable color rinses which brighten the hair by coating it with vegetable coloring. There are soapless types of shampoos on the market which may be used without a rinse, and occasionally a liquid-soap shampoo, but in the majority of cases a rinse is indispensable to hair health and beauty.

Even if you visit your beauty salon weekly for a wave, it is a good idea to shampoo your hair at home, for the reason that you may use a shampoo that is suited to your hair condition, give your hair a sun and air bath, and a rinse that will improve its health and beauty. Begin by assembling all your gadgets—a stiff nail brush, a liquid soap or soapless shampoo, and a rinse. As a prologue to your shampoo, brush your hair for ten minutes. If there is dandruff, brush it out with the nail brush. Apply your shampoo around your hair line with a nail or complexion brush, and give your scalp several soapings and many rinsings, ending always with a special rinse of lemon juice or one of the prepared products. Drying the hair in the fresh air and sunshine is one of the most valuable tonics available. Sunshine used excessively is, of course, not good for either skin or hair, but in moderate doses it is definitely beneficial.

A series of home shampoos of this type will greatly improve the color, life, and texture of the hair. Go directly after your shampoo to your beauty salon for a wave, but have your shampoo at home; have it once a week if your hair is oily, every ten days if your hair is normal, and every two weeks if your hair is dry. Every day, brush and pull your hair and massage the scalp. Find a good brush, preferably one with tufted bristles, and brush daily with an upward stroke. (When not in use it is helpful to keep your hair brush in a Cellophane bag, as a brush should always be immaculate. Wash it often in water and ammonia, and if the bristles

WHY YOU HAVE *acid* INDIGESTION

New Facts About Gassy Fullness, Heartburn, etc.

A New, Faster, Safer Relief

YOU have heartburn, gassiness, indigestion because hasty eating, wrong food combinations or other conditions cause *over*-acidity of the stomach. To relieve your distress, reduce the excess acid—but don't alkalize the stomach entirely, or you'll stop your digestion entirely. That is one of the dangers in drenching down half a tumbler of harsh, raw, alkalies. Also excess alkalies may seep into the system, affecting the blood and kidneys.

The new, advanced method is to take an antacid that acts only in the presence of acid. Such a remedy is contained in TUMS, the candy mint digestion tablet. After the acid is corrected, TUMS' action stops! If part is left unused, it passes out inert and unabsorbed. Try 3 or 4 TUMS the next time you are distressed. You'll be astonished at the quick relief—happy to have discovered a remedy that really "works," and is so easy to take. 10c a roll, everywhere. (TUMS contain no soda.)

Free 1935 Calendar-Thermometer, beautifully designed in colors and gold. Also samples TUMS and NR. *Send stamp for postage and packing to* A. H. LEWIS CO., Dept. 30-ANN St. Louis, Mo.

TUMS FOR THE TUMMY

TUMS ARE ANTACID . . NOT A LAXATIVE

HANDY TO CARRY

For a laxative, use the safe, dependable Vegetable Laxative **NR** (Nature's Remedy). Only 25 cents. **NR**

WHY HAVE GRAY HAIR OR DANDRUFF?

Marvelous, Positively Safe Liquid Works Like Magic!

You, too, can have gloriously beautiful hair, free from GRAY and DANDRUFF.

Don't lose your job or social position due to these handicaps. Try the truly wonderful DOUBLE-ACTING liquid-Nourishine for Gray Hair and Dandruff.

Nourishine is applied like a tonic—so easy to use. You get SAFE and POSITIVE results. Your hair will become soft, lustrous, with a natural appearing color that defies detection. Nourishine is absolutely non-injurious to hair or scalp—is positively beneficial.

"Nourishine's tonic-like qualities make it the BEST hair preparation," every user enthusiastically says this about Nourishine.

No matter what you have tried for gray hair or dandruff, forget past disappointments and try this absolutely different liquid. It is not greasy—does not rub off nor stain scalp or linen. The one liquid imparts any color. You can easily prove it best for gray hair and dandruff. Try Nourishine now!

For better results use NOURISHINE SHAMPOO. Contains no acids that hinder the action of Nourishine.

Write for our free booklet, "Home Care of the Hair." Contains helpful hints on the home care or permanents, marcels, oily and dry scalp, describes coloring methods, etc.

Nourishine, $1.25; Shampoo, 50c, at drug and department stores or by mail, except in California, from NOURISHINE SALES COMPANY, 939 S. Broadway, Los Angeles.

NOURISHINE BEST FOR GRAY HAIR

The Friend of Every Mother

Cuticura Soap

Who Values Her Children's Skin Health

Price 25c. Sample free. Address: "Cuticura," Dept. 6K, Malden, Mass.

AN ARMY

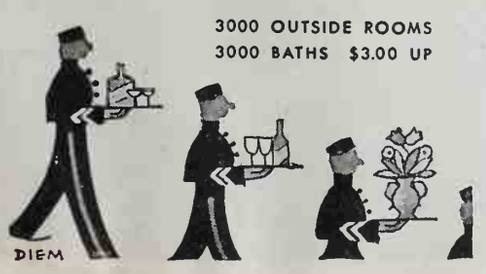
of expertly trained bell boys is only a part of the well-balanced service throughout the Stevens which will make your visit a happy and long-remembered occasion. Facilities such as only the World's Largest Hotel can offer, its unequalled location overlooking Lake Michigan, its close proximity to all depots, shops, theatres—everything important in social and business Chicago—all combine to make the Stevens the hotel to choose when in Chicago on business or for pleasure.

THE STEVENS CHICAGO

WORLD'S LARGEST HOTEL

MICHIGAN BLVD. AT SEVENTH ST.

3000 OUTSIDE ROOMS
3000 BATHS $3.00 UP



BEAUTY

seem to become a bit soft, dip it into water which has had a bit of alum added to it.) Hair pulling, too, is really an excellent form of scalp muscle exercise. In this way not only the "mooring" of the hair to the scalp is strengthened, but the slight raising of the scalp itself stimulates its own blood circulation. Take small strands of hair in your hands and pull gently. Do this all over your scalp.

Is your hair growing thin? Does it fall out excessively? There is a normal hair fall of about 50 hairs a day. If more than this falls and if the falling hairs consist of the short new growths, a reliable scalp specialist should be consulted, as a local infection may be causing it to fall, or some internal disorder, and delay or neglect will only make the condition worse. Careless shampoos and daily neglect over a period of time will obviously result in disorders, of which falling hair is one of the most serious. It is by no means hopeless, however.

If you don't like the color of your hair there are many excellent products on the market that will help you change it. A whole book might be written on the subject of rinses, dyes, and products that impart color to gray hair. Since it is much too long a subject to take up here, I can only ask you to write me, outlining your individual problems, and I shall tell you of the best products and treatments for that purpose.

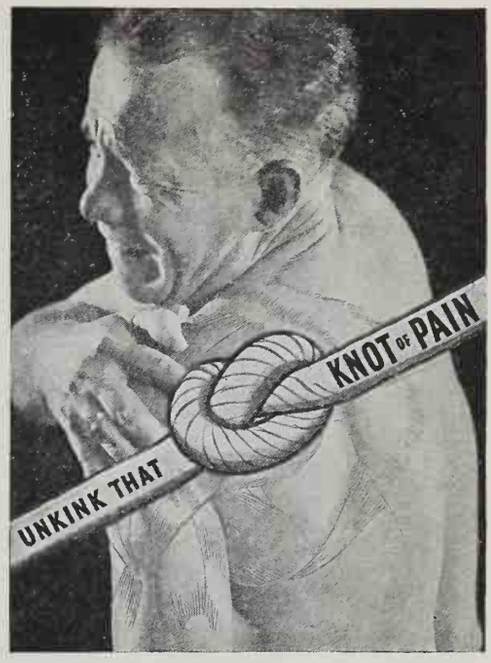
New Beauty Products

A hair pomade from England whose formula is over a hundred years old is effective for conditioning the scalp, preventing gray hair and baldness. At the J. W. Robinson Company, Los Angeles.

For feet that persist in having calluses, aching, or misbehaving in any way, there are foot gloves made of soft oiled silk which may be slipped on at night after the feet have been creamed with a special foot preparation. At the White House, San Francisco.

ARE YOU SATISFIED WITH YOUR LOOKS?

Have you coarse pores, wrinkles, crêpy throat? These westernized bulletins will help you. Dry skin, oily skin, daily beauty routine. Please enclose stamped envelope for reply. —Barbara Lenox, Beauty Editor.



WITH SOOTHING

ABSORBINE JR.

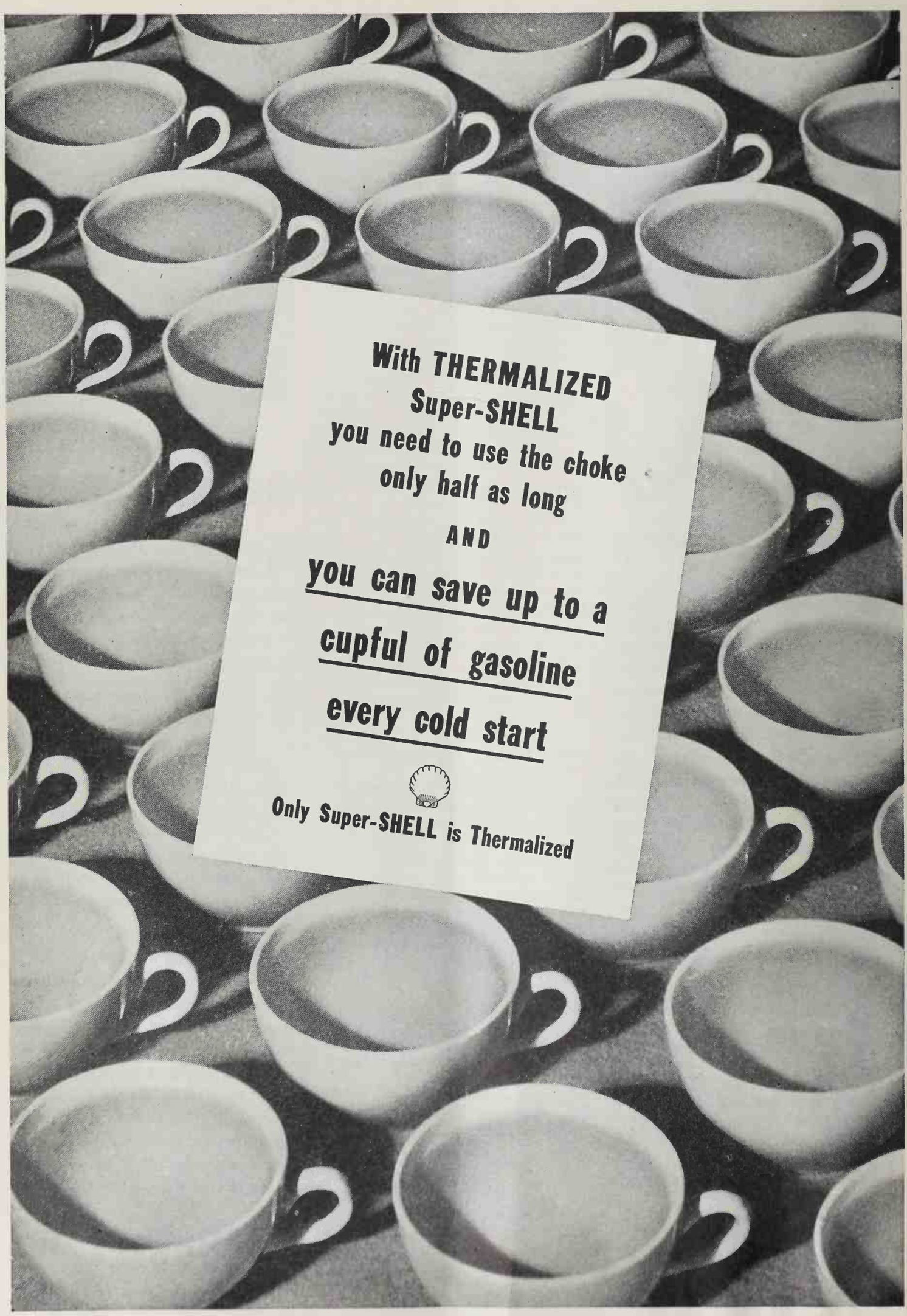
YOU can take the word of athletes—men who *have* to get quick relief from bumps, bruises, or pain-knotted muscles. *The way to make that throbbing torture disappear is to rub on Absorbine Jr.*

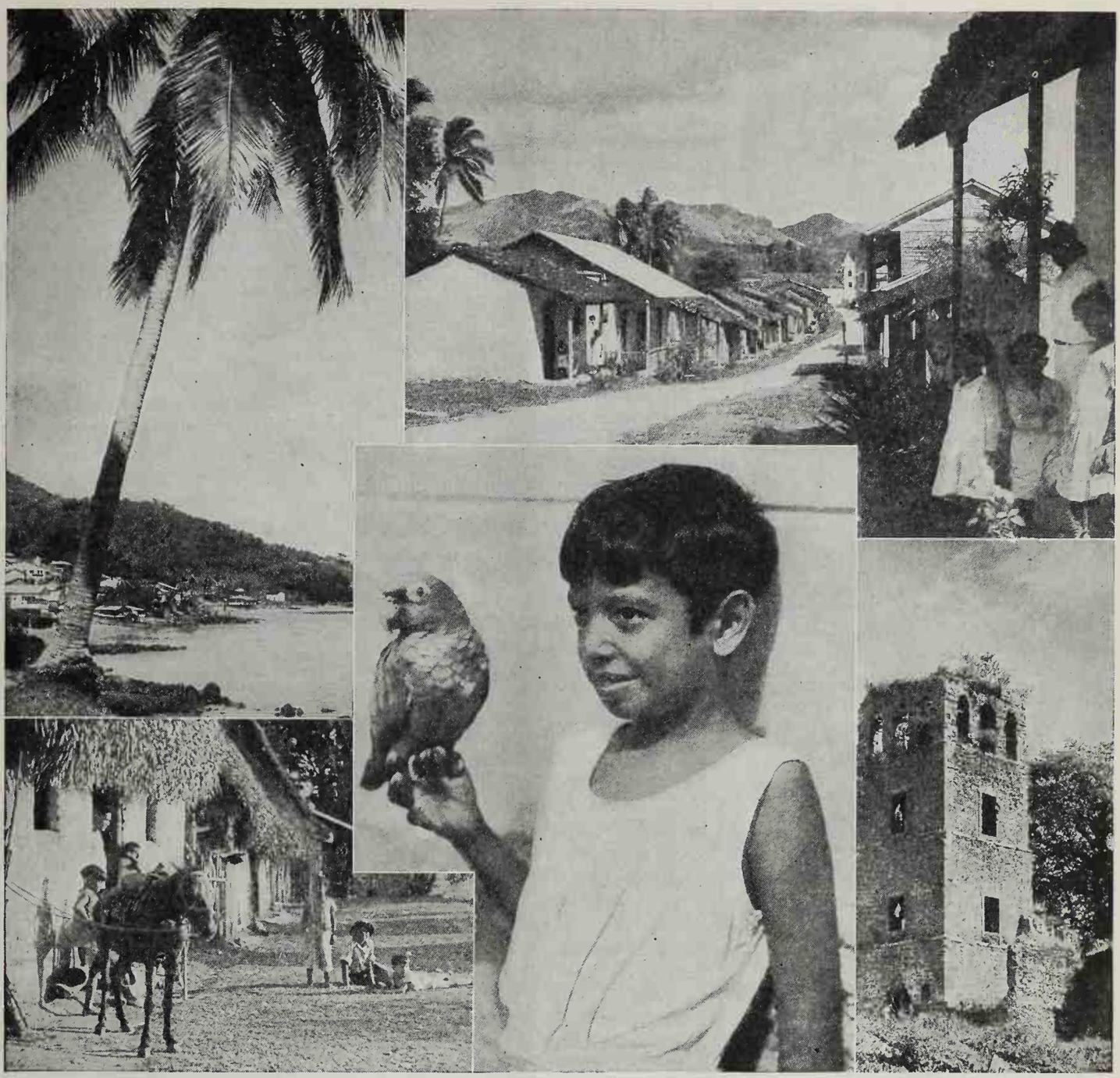
No matter whether that ache comes from an accident, overexercise or "the weather"—no matter whether it's in the muscles of your arm, your shoulder, your neck, your back or your legs—just massage the throbbing tissues with good old Absorbine Jr., and you can *feel* the delicious warmth sink in and the pain come OUT!

It makes you feel so good, you want to tell the world about it. Is there a bottle of Absorbine Jr. in your home now? There certainly ought to be. You can get it from any druggist—$1.25—it takes so little to give relief that the cost per application is almost too small to figure. Or write for a free sample, addressing W. F. Young, Inc., Springfield, Massachusetts.

ABSORBINE JR.

Relieves sore muscles, muscular aches, bruises, sprains, sleeplessness, Athlete's Foot


With THERMALIZED
Super-SHELL
you need to use the choke
only half as long
AND
you can save up to a
cupful of gasoline
every cold start
Only Super-SHELL is Thermalized



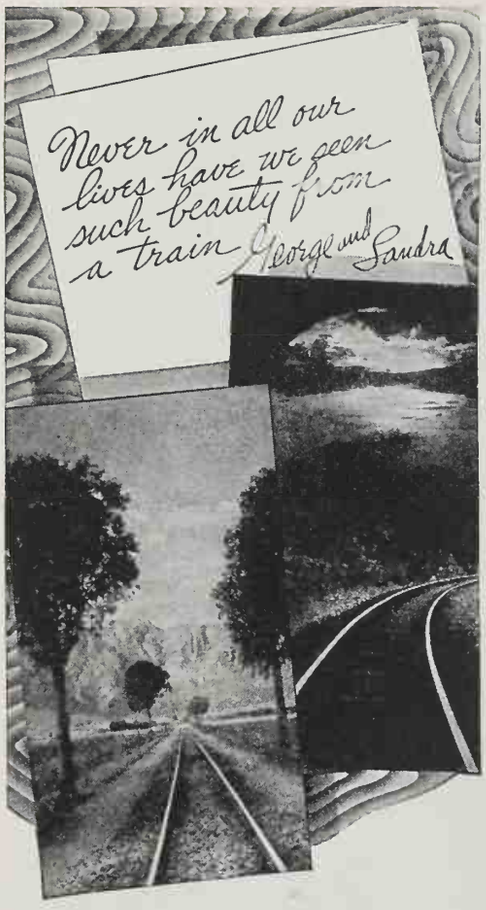
PANAMA ON PARADE

WONDERS of the world are not confined to "seven," so far as we are concerned. There are many more, and not the least interesting is the Panama Canal. There is beauty in Panama, strange tropical beauty; there is history; endless diversion; an invitation to enjoy life in the lackadaisical manner of the natives. It's always summer time down in Panama—tropical summer tempered by sudden showers, invariably followed by a burst of sunshine which intensifies the brilliance of the abundant foliage. (January, February and March are the dry months.) Cooling breezes come daily, and if you will indulge in a siesta during the noonday heat, the tropical climate will be found quite comfortable.

From Pacific Coast ports the voyage to Balboa (Pacific entrance to the Panama Canal) is only a matter of days. Our advice is to stay on your ship and travel through the locks to Cristobal on the Atlantic side. There is not a more thrilling experience! The transit takes from seven to eight hours, and all the while, sitting on the deck of your liner, you are seeing Panama. Surprisingly enough, on the very shores grow cocoanut palms, banana plants, papaya trees, the tall bamboo, and the royal poinciana. Pelicans roost on buoys; strange frigate birds and small cranes emerge from the jungle; the cries of birds, parrots, and flocks of parakeets pierce the air. You are "sailing" through the Continental Divide, and through Gatun Lake, the largest artificial lake in existence, 164 square miles. You will have the experience of being lowered 85 feet through the Gatun Lock at the rate of three feet a minute; you will be *(Continued on page 40*

SUNSET TRAVEL DEPARTMENT

Conducted by HELGA IVERSEN



SOUTH AFRICA'S scenery will provoke your pet superlatives, whether you gaze spellbound at majestic Victoria Falls, the subterranean fairyland of the Congo Caves, the rugged grandeur of the Drakensberg Mountains, the varied panorama of the beautiful "Garden Route," or the entrancing views unfolded on the 100-mile "Marine Drive" at the Cape. The wonders of the "Sunny Sub-Continent" will impress pictures of lasting beauty on your memory.

Come to

SOUTH AFRICA

For full information address Thos. Cook & Son—Wagons-Lits, Inc., 587 Fifth Avenue, New York, N. Y., or any of their branch offices; or any of the other leading tourist and travel agencies throughout the world.

TRAVEL and OUTDOOR

going from the Pacific to the Atlantic, yet you will be 27 miles farther *west* on entering the Caribbean than on leaving the Pacific, having traveled in a northwesterly direction!

From Cristobal and Colon, neat little Latin American cities, a side trip 75 miles east into the San Blas Indian country is well worth taking. There natives live in the primitive fashion of their ancestors. From Colon the trip by train back to Panama City is a 50-mile journey of an hour and 45 minutes, or you may fly across the Isthmus to Panama or Balboa in less than half an hour. Only from the air can the extent and true size of the Panama Canal be realized. From the air the mountains of Panama and Costa Rica are visible, and the Pacific and Atlantic can be seen, both at one time.

In Panama City you bargain with the taxi drivers and accustom yourself to drive on the "wrong" side of the street; you visit the market place where the natives throng and where the pelicans come to steal fish; you stroll the balconied streets or along the sea wall; you hear an evening concert in one of the city squares. Nor will you be able to resist the shops—the Hindu, the Chinese, and the Panamanian will vie for your trade. The sportsman takes a launch trip to Taboga Island, six miles off the Canal entrance, for sail fishing (very exciting; the fishes come ten feet long!). Or he may fish for sharks, sawfishes, rays, and others that weigh as much as a ton, or hunt crocodiles or turtles. Panama also has lovely clubs, cabarets, hotels, golf courses, and swimming pools. There won't be a dull moment on your tropical holiday!

Side Trips Worth Taking

By motor car (hired through the ship's purser) the seven-mile trip from Panama City to the ruins of Old Panama is interesting—you will get the feel of antiquity and learn about buccaneering! Perhaps the most fascinating motor trip is into the interior of Panama—into a very old country where men in the old families are still called "Don," and the Spanish culture may be traced. By free ferry you cross the Canal, and the road connects at Arraiján with the Panama National Highway which, in turn, winds 200 miles through low hills and lofty mountains, through picturesque little villages toward the Costa Rican border.

Three weeks are needed for the trip to Panama. Of the four passenger lines available, two go directly to the Canal and two call at Mexican and Central American ports en route or on return. Going to Panama? Then write us for the leaflets, "What to See and Do in Panama," and "What to Wear in the Canal Zone," or if you have any questions, write us a little note about them.

Photographic Note.—Whether taking movies or snapshots in the tropics, keep the diaphragm opening very small because of the bright sun. It is best to buy the "tropical pack" films for your trip to Panama. These are the same as ordinary films, but are sealed in air-tight containers to prevent deterioration of the film, often caused by tropical humidity.

Winter at the Grand Canyon

Travel Editor, Sunset Magazine:

I am interested in a motor trip to the Grand Canyon in January. Is it possible and safe at this time of year? Can you give us information as to weather and accommodations at the Canyon? Could we make the trip by horseback to the bottom of the Canyon? We have always wanted to make this trip, but my vacation always comes in winter. Have read your interesting and practical advice to others, and would appreciate your advice on this trip.—W. D., Robbins, California.

While the north rim of the Grand Canyon closes in October, the south rim is open the year around, so you can go ahead with your plans to make the trip this month. The main highway, No. 66 to Williams, is open the year around, as is the 65-mile drive from there to the rim of the Canyon. There may be a very little snow at the rim of the Canyon at this time of year, but never enough to cause any delay or danger in driving. The days will be warm and sunny, although the nights will be cool, and you'll be grateful for an extra blanket! The folder we have sent you gives rates for accommodations in the large hotel and in the small cottages on the south rim. The trip by mule to the bottom of the Grand Canyon leaves daily from El Tovar Hotel on the rim. While it is possible to make the round trip in a day, it is much more enjoyable to take it leisurely and spend the night at Phantom Ranch at the bottom of the Canyon, returning the next day.

Send Us Your Snapshots

This is the time of year for reminiscing about vacation, sitting around the fireside, and passing snapshots and photographs around. Don't put them away just yet—perhaps you can help us. This month the Travel Department is looking for good photographs of the lovely lakes of the Northwest—Chelan,

TRAVEL

Quinault, Priest, Flathead, Harrison, etc. Have you any? We pay for all photographs or snapshots accepted for use in SUNSET. Have your entries in by January 30. Address them to the Travel Department, SUNSET MAGAZINE, 576 Sacramento Street, San Francisco, California. Be sure to have your name and address on the back of each picture, and enclose a self-addressed envelope for return of photographs not accepted.

Northwest Winter Sports Program

Dec. 30—Cascade Ski Club, jumping tournaments, Mount Hood.

Dec. 31—New Year's Carnival Dance, Rainier.

Jan. 1—New Year's Ski Carnival, Rainier.

Jan. 27—Tacoma Winter Sports Carnival, Rainier.

Jan. 27—Northwestern Ski Association Tournament, jumping, racing, Mount Hood.

Feb. 17—Olympia Winter Sports Carnival, Rainier.

Feb. 24—Special Invitational Tournament, Mount Hood.

Feb., March—Mazama Club series of slalom races, Mount Hood.

March 31—Spring Ski Carnival, Rainier.

April 14—Silver Skis Downhill Race, Rainier.

April 21—Championship Slalom for men and women, Muir to Paradise, Rainier.

May 5—Flying Mile Exhibition, Rainier.

Photographic Note.—Small diaphragm opening should be used when taking movies or snapshots in the snow, since the sunlight is reflected in snow. The best snow pictures are taken with shadows in the scene for contrast.

Slalom Races in the Northwest

Let's hie ourselves away to the Northwest mountains this month for the slalom races. This race is introduced from Switzerland and its name means, literally, to "follow a trail." The race on skis is down a steep flag-marked course a quarter of a mile or longer. Contestants race around the difficult flagged turns on their way down, being penalized by time if they knock a flag over. It is an excitingly spectacular race requiring expert skill. The Camp Muir-

PANAMA

the Exotic

Ruins left by the Buccaneers
Shades of
DRAKE and MORGAN
Trail of the 49ers.

THE
MIGHTY MAJESTIC
PANAMA CANAL
MODERN CITIES
TEEMING LIFE

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FOUR AND A HALF DAYS AT THE ISTHMUS
EIGHT DELIGHTFUL DAYS AT SEA—*each way*

Your itinerary in brief: Down past the coasts of Mexico and Central America. Sightseeing at Balboa and Panama City. Board your ship again for the thrilling trip through the Canal by daylight. Visit Cristobal and Colon, vivid with tropical beauty. Return to Panama by rail where you have three full days mingling with colorful Spanish-American life. Then a happy week at sea returning on another Panama Pacific liner, the largest ships between California and New York. Inclusive cost for four and a half day stay, sightseeing, etc., at Panama, $37 up.

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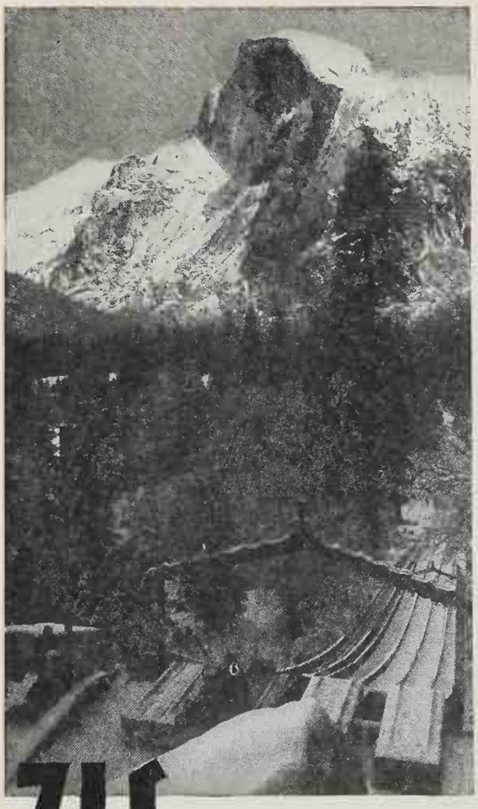
TRAVEL SERVICE FOR CLUB SECRETARIES

Are you working out the plans for your club's 1935 convention? Let us give you some suggestions. The Convention Department will help you by quoting rates for large parties; outlining the types of accommodations available whether in hotels or resorts, etc. Or if you have not decided upon the place for your meeting, give us an idea of the type of place you are interested in, and we shall be glad to make suggestions. Let us work out the preliminary details of your convention, without charge. Address the Convention Department, Sunset Magazine, 576 Sacramento Street, San Francisco, California.

TRAVEL



Winter theater IS OPEN

KING WINTER presents the year's brightest event: *your* winter sports holiday in a white Yosemite wonderland . . . written, directed and acted by the whole family!

SCENES: A huge open rink before mile-high Half Dome . . . a toboggan slide beneath Glacier Point . . . the sweeping ski-slopes up at Badger Pass . . . and your big evening chair before a crackling fireplace at Yosemite Lodge or The Ahwahnee. TIME: Between now and March. PLOT: A week away from sidewalks, and everyone glad of it. DETAILS: From your travel agent or the nearest Yosemite Park and Curry Co. office—*San Francisco,* 39 Geary Street; *Los Angeles,* 540 West Sixth Street; or Yosemite National Park, California.

Yosemite is an easy 2½-hour drive, high gear all the way, from Merced, California. Decide one day and you can be here the next.

SUNDAY-TO-FRIDAY RATES:

January 1 to March 1 — *any 3 days, cabin and meals,* at Yosemite Lodge: $13.50 without bath; $16.50 with bath. At the distinctive Ahwahnee, $25.50. Half rates for children and half rates on rental of all equipment. *(Also ask about 3-day week-end rates.)*

Yosemite WINTER SPORTS

to-Paradise slalom course on Mount Rainier is four miles long and drops about 5,000 feet vertically. Spectators can see practically the whole course from below. In addition to slalom races, there will be skiing, tobogganing, competitive races, and general organized winter sports on Mount Rainier, as well as other mountains and passes throughout British Columbia, Oregon, and Washington.

Accommodations are available in winter lodges at Rainier, and the all-year highway is kept open by snow plows as far as Narada Falls, within a mile of Paradise Valley by trail. Electric flood lights illumine the sports areas by night. Similar accommodations are available at Government Camp on Mount Hood where winter sports clubs of the Northwest have planned celebrations, races, and tournaments. The Fourth Annual Winter Carnival will be held late in January with an illuminated parade in Portland, a Queen's Ball, and week-end parties on Mount Hood. There'll be plenty to do this winter in the Northwest! Write us for folders on Mount Rainier and Mount Hood, and also for suggestions as to winter sports clothing and equipment, enclosing a three-cent stamp with your request.

Here's Your Touring Map

Winter is fireside time, and time for all the family to plan the spring and summer trips. You'll need a road map, so send along a three-cent stamp to the Travel Service Department and we will send you one of our supply of good United States touring maps, showing main highways, designating national parks, monuments, etc. Then write us if you would like us to help you with your plans!

A SUNSET Reader Tells About Guatemala

"Thank you for all your help! We have been home one month from our delightful trip to Guatemala, where from San José de Guatemala we took a seven-day motor trip into the interior of the country, stopping at such fascinating places as Antigua, Tzanjuyo (a resort hotel on Lake Atitlán, outside the village of Panajachel), Quezaltenango, and Chichicastenango! It was such fun to see the natives at work on their little farms (they tell us Guatemala is independent of the outside world), or going to and from market in their picturesque

OAXACA

Enjoy Mexico City, the Giant Pyramids, the joyous Floating Gardens, and Puebla . . .

Then to Oaxaca, to Mitla, to Monte Alban.

See with your own eyes the strange temples built by Zapotecan and Mixtecan kings of old . . . the amazing carvings of the "dancing peoples" of whom all other record is lost.

Return by Garci Crespo spa, watering place of Mexico's elite.

ONLY BY RAIL can Mexico's thrilling byways be reached. Ask your TRAVEL AGENT for off-the-beaten-path itinerary, listing every necessary expense.

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TRAVEL

costumes. Each section of the country has its own costume, and it is all very colorful, as is the vegetation, with orchids and countless flowers. In the coastal cities the people are accustomed to foreigners, but in the back country we were as much of a curiosity to the natives as they to us. I could talk on and on about our boat ride on Lake Atitlán, the religious festival at Santa Maria, the public baths at Molino Santa Eulalia, the textile mill at Cantil, the pagan religious services at Chichicastenango. The Orient is not the only place of strange bathing rites—in the public bath at Totonicapan everyone goes into one big pool! The climate was delightful, the winter months being their dry season. Guatemala City is some 4,900 feet in elevation, and from there the country goes on up to 10,000 feet—and a Mayan driver took us through the back country into these high regions, from which point one gets a wonderful view of the valleys and lakes below. We'd like to go again!"—LAURA PAXTON, Rivera, California.

Have You Heard

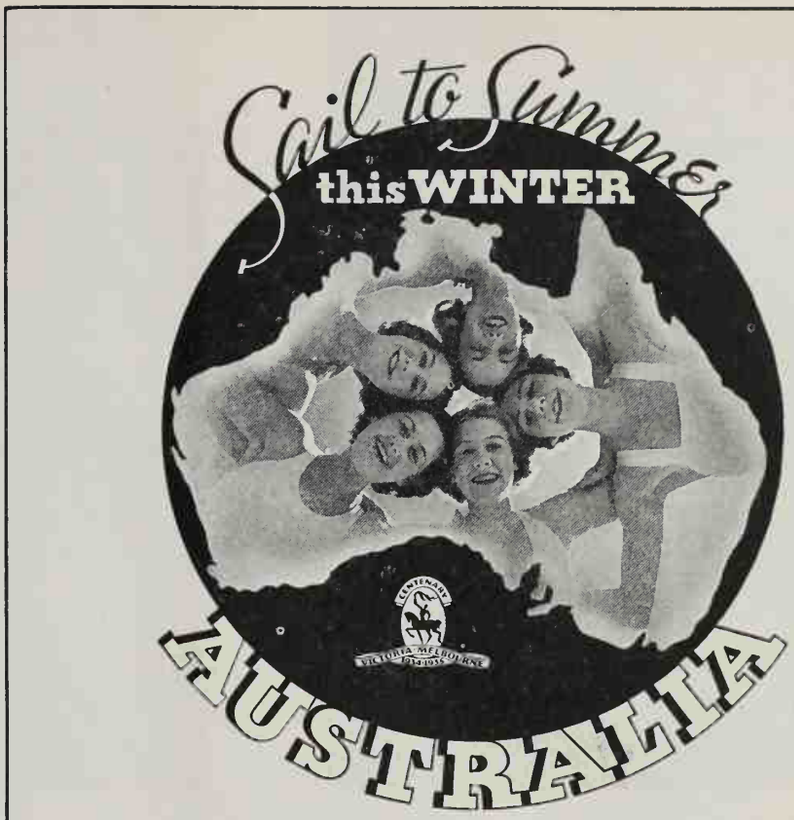
That the San Simeon-Carmel coast highway through the Big Sur country of California will be finished by next February? This route will open up new and untraversed country to the motorist, and will provide another leg in the beautiful coastal route of the Pacific West.

The New Orleans Mardi Gras will be held this year from March 1 to 5.

A major airline has announced a new transcontinental night service from Los Angeles to New York with only three stops en route. Planes leave Los Angeles at 4:00 P.M., arriving in New York at 10:55 A.M.

WHAT WAS THE HIGH SPOT OF YOUR VACATION ?

We want more personal experience letters in this department. Write us in not more than 300 words about high spots in your vacation or week-end trips. Every letter published will be paid for at our regular rates. —Helga Iversen, Travel Editor.



Summer suns now shine on the playground of the South Seas, where royal carnival reigns this Centenary year. ★ Pacific ships sail off the beaten path and every few days call at romantic island ports. ★ The cost is *low* and in Australia your dollar is worth a quarter more. ★ Write for illustrated literature, to

AUSTRALIAN NATIONAL TRAVEL ASSOCIATION
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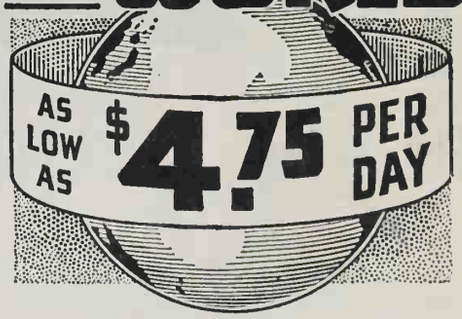
SIR FRANCIS DRAKE

POWELL AT SUTTER

ROUND THE WORLD



Travel bargains on Round-the-World tours—100 days $475 to $599. Cross the Pacific on fast modern "General" ships direct from Portland to the Orient. Congenial "one-class" service—all outside rooms—beds, not berths.

Portland to Yokohama $172, Kobe $177, Shanghai $198, Hong Kong $215, Manila $215. Passengers may board ships at San Francisco at slight additional cost.

NEXT SAILINGS
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General Pershing Jan. 29

Write for literature and full particulars or see your travel or railroad ticket agent.

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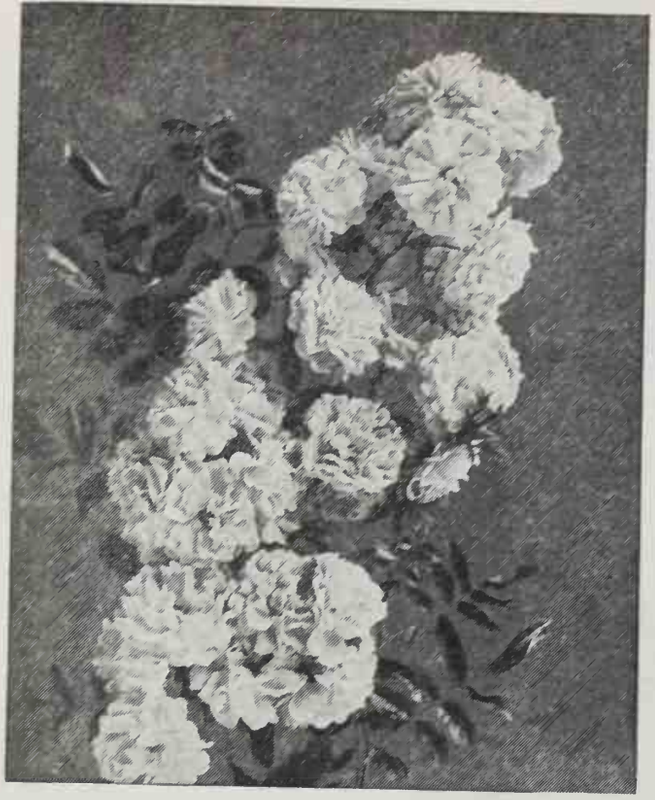

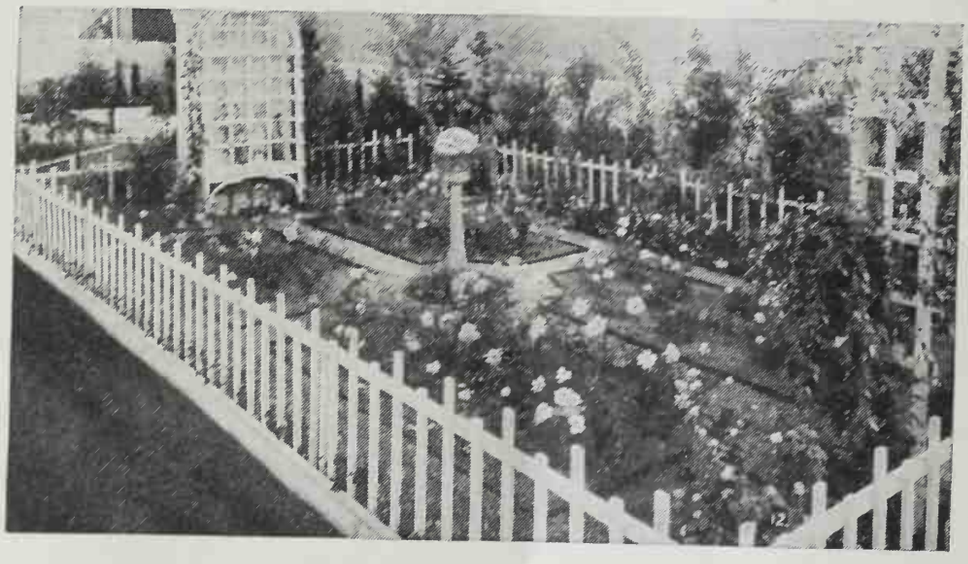

PLAN YOUR ROSE GARDEN NOW

THOSE of you who garden in the Northwest may have planted most of your roses last fall, but in California and in many parts of the Southwest the planting season is in full sway. Whenever you plant your roses, however, be sure to include some of the newer and improved varieties.

Among the outstanding rose sensations of 1935 is Southport (see upper right photograph), a lovely new rose from Ireland, and one of the best red roses introduced in years. It is a brilliant scarlet, with a sheen that does not blue or fade, maintaining its color until the petals drop. The buds are long and pointed, opening to full, double-cupped, fragrant flowers. The bush is upright, has excellent foliage, and blooms profusely. Southport took the gold medal in the National Rose Show of England at least year's exhibition.

A dazzling new hardy climber is Princess Van Orange, also pictured above. This rose is of the rambler type, being a sport of the baby rambler Gloria Mundi. Its large sprays of brilliant orange-scarlet flowers make a wonderful show on a trellis or arbor.

Another new rose that will thrive anywhere in the West is the Duchess de Peneranda. It has large, glossy, disease-resistant leaves, and full buds of a warm bronze golden color borne on stout stems. It is a good cut flower. A red sport of the popular Talisman is Mary Hart, one of last season's introductions. Unlike many red roses, Mary Hart does not fade when cut, but opens perfectly. If you like fragrant flowers, select Portadown Fragrance. The *(Continued on next page*

GARDEN SERVICE DEPARTMENT

Conducted by MARIE OLSSON

Now is the best time to PLANT ROSES

Two-year-old Field grown-Top grade-crafted stock. The highest quality obtainable anywhere. Freshly dug and NOT dipped in boiling wax. (All selected hand-picked stock.)

Will all bloom profusely this spring.

Sunset "Dozen" EVERBLOOMING Rose Collection.—*All Beauties!*

AUTUMN—Orange and buff. DUCHESS OF ATHOLL—Deep bronzy yellow. MARGARET McGREDY—Orange-scarlet. MRS. HENRY BOWLES—Salmon-pink. PRES. H. HOOVER—Creamy orange and rose. ROSLYN—Clear yellow. TALISMAN—Crimson and gold. MAD. BUTTERFLY—Pink suffused gold. GOLDEN EMBLEM—Golden yellow. DAILY MAIL—Coral red. LOS ANGELES—Flame pink and coral. HADLEY—Dark velvety crimson. The SUNSET DOZEN **$4.75**

or any 6 for $2.45

NEW ROSE—COUNTESS VANDALL—Plant Patent No. 38. Long buds—coppery orange and yellow. Each **$1.00**

NEW ROSE—AMELIA EARHART—Plant Patent No. 63. Large creamy yellow. Each **$1.50**

NEW ROSE—BETTER TIMES—Plant Patent No. 23. Large—fragrant—brilliant cerise. Each **$1.50**

NEW ROSE—TOKEN—Plant Patent No. 95. Tree bloomer. Beautiful glowing orange. Each..... **$1.50**

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GIANT DOUBLE, GIANT SINGLE, GIANT RUFFLED. Each type in the following separate colors: rose, salmon, crimson, pink scarlet, yellow, white, orange or mixed. Large bulbs 15c each, $9.50 per 100. Per doz..... **$1.50**

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FIRST: To make your soil a storehouse for plant food and moisture, apply GROZ-IT PULVERIZED SHEEP MANURE before planting. It supplies humus, and enriches and mellows the soil. 50-lb. bag $1.00, 100 lbs., $1.75.

SECOND: To assure vivid color and healthy growth, apply GROZ-IT "5-10-4" PLANT FOOD whenever your lawn or plants require it.

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Buy Both GROZ-IT Products from Your Garden Supply Dealer

GROZ-IT PLANT 5-10-4 FOOD AND PULVERIZED SHEEP MANURE

GARDEN

flower is orange-salmon pink with a silver sheen, and the foliage is tinted bronze. The Countess of Sastoga is a double variety of the old Austrian Copper. The foliage is mildew-resistant.

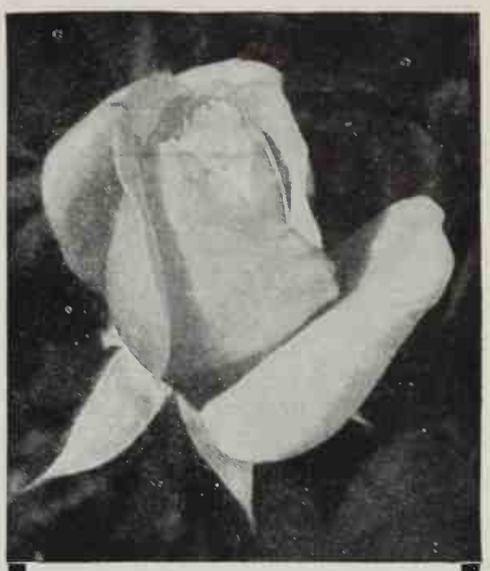
The small formal rose garden pictured here was one of the exhibits at the 1934 California Flower Festival. Such a planting scheme is one of the many ways of beautifying a small backyard garden. If you desire to have such a garden in the Bay Region, you will be wise to select the above varieties as well as the East Bay Counties' Rose Society's certified dozen, which includes: Etoile de Hollande, Golden Dawn, Imperial Potentate, Red Radiance, Rapture, Golden Emblem, Ambassador, Mrs. Sam McGredy, Gaiety, Mrs. E. P. Thom, Miss Rowena Thom, and Susan Little. The three last-mentioned roses are California originations.

Valley gardeners should select semi-double varieties, since double ones burn too easily. With the exception of Golden Dawn, Imperial Potentate, Red Radiance, and Rapture, the above varieties do very well in hot climates. Rest your roses (by withholding water during the summer months) in warm valley gardens, and thus enable them to produce finer flowers in spring and fall when they are not damaged by strong sunlight. In moderate climates throughout the Pacific West, however, we can enjoy rose blooms from March almost to Christmas day.

Follow These Rules in Planting

Plant rose bushes as soon as they arrive from the nursery. If plants appear withered, submerge them in a bucket of water for 24 hours before planting. Then, with a sharp paring knife, cut off the ends of the roots, cutting from the inside to the outside so that the cut will be facing down. Most roses are pruned before they are delivered; if yours have not been cut back, prune the tops back to from 10 to 12 inches. Cut from the inside to outside on an upward angle at a point about one-fourth inch above an outside bud. Always cut to an outside bud so that new growth will be out from the center of the bush.

Dig the holes in which the plants are to be set about 15 inches wide and 18 inches deep. Fill the hole up to within eight inches of the surface with rich loam and well-rotted manure in equal parts, and a cupful or two of bone-meal. Make a cone-shaped mound in the center of the hole; place the plant on this mound and spread out the roots. Hold the bush so that the union of the root stock and top stock is level with or



Mrs. Pierre S. Dupont

MODERN ROSES

Give your garden the modern touch with these brilliant new roses. Their vivid coloring harmonizes with the prevailing mode in decoration.

CALEDONIA, *White* . . .	50¢
DIRECTOR RUBIO, *Rose* . .	60¢
DUCHESS OF ATHOL, *Orange*	50¢
MARI DOT, *Salmon*	60¢
McGREDY'S SCARLET, *Carmine*	50¢
MRS. P. S. DUPONT, *Gold* .	60¢
MRS. SAM McGREDY, *Copper*	60¢
NIGHT, *Maroon*	60¢
RAPTURE, *Pink*	50¢
SUNKIST, *Apricot*	60¢
SUSAN LOUISE, *Pink* . . .	60¢
SYRACUSE, *Dark Red* . . .	60¢

12 Roses (Entire collection) $5.40
Plus State Tax .13
6 Roses (Your selection)...$2.75
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3 Roses (Your selection)...$1.50
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The "Backyard Orchard"

Our multiple-budded fruit trees, with *3 varieties* (early, medium, and late) *budded on 1 tree* prolong the picking season for delicious tree-ripened fruit. In the following sorts: PEACH, PLUM, APRICOT, NECTARINE, CHERRY.

Price $1.25 BY EXPRESS AT BUYER'S EXPENSE

NOTE.—Do not confuse these specially grown trees with our regular 2-year trees which are priced at 50¢ to 65¢ each.

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GARDEN

just above the ground. Then fill in with soil. Leave a basin around each bush to hold water. Water immediately after planting. Roses do best where they receive morning sun and afternoon shade.

How to Prune Established Roses

In most sections of the West established roses should be pruned this month. Cut out old canes and all dead and useless wood, leaving about five or six of the strongest shoots for shortening. Old wood harbors rose scale, which is one of the many reasons for removing it. Prune to keep the center of the plant open, so that air and sunlight may find their way to the heart of the bush. Allow new ground canes to remain (these will have a reddish color, since they contain more free-flowing sap). Cover each cut with a pruning compound to prevent "die back" or bleeding. Any of the pernetianas (a race of roses produced by Pernet Ducher in 1900), such as Golden Emblem, Angele Pernet, or Queen Alexander, should be pruned lightly. Climbers should be pruned merely to keep them in bounds. Do not remove too much old wood at one time, since the mature wood produces more flowers than the new wood. One gardener I know prunes his climbers whenever he has a pair of shears in his pocket! In this manner some very useful small pruning is carried on, and old wood, which has flowered, may be dispensed with for the benefit of new growth. Since potash is good for roses, burn the shoots which you cut away at pruning time and apply the ashes to the rose bed.

How to Make a Rose Garden

For additional information about this queen of flowers, send for your copy of "The Making of a Little Rose Garden." This informational bulletin discusses culture, types of roses, lists of varieties grouped according to color, flowers that combine well with roses, etc. Address your request to SUNSET Garden Editor, and please enclose a three-cent stamp to cover cost of mailing.

During the past year hundreds of SUNSET gardeners have requested blueprints for a lath house and aviary. This month we offer our readers working drawings for a small back-yard house and for an artistic aviary. You can secure these designs by writing the SUNSET Garden Editor. In each case please enclose the usual three-cent stamp.

GARDEN CLUBS

WE ASK YOU ?

Is Your Answer to These Questions a Big—

Yes!

1. Would you like to have a new and fascinating motion picture in full natural color of all varieties of California Lilies, growing in their native habitat, as produced by Dr. Albert M. Vollmer and recently exhibited before the Royal Horticultural Society in England?

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San Francisco, California

GARDEN

Cuttings root more readily in acid soil.

Complete ant control will aid aphis control.

No conifer should be pruned except for shape or to establish a leader.

Oakroot fungus causes toadstools to come up around the tree.

Do not add lime and manure to the soil at the same time.

Too much moisture at roots, with poor drainage, causes stem rot on stocks.

A good lawn mixture for adobe soil is 70 per cent Pacific rye, 13 per cent blue grass, 7 per cent clover, and 10 per cent red top.

Since birds feed on aphis, a bird bath in your garden will insure partial control of this pest.

Old silk hose cut in spiral strips are excellent for tying up plants.

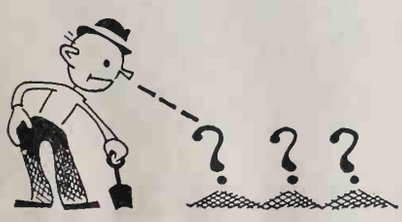
Creek Gardens

(Continued from page 11)

with tiny white blooms; any of the sandworts *(Arenaria);* cerastium, a soft creeping gray thing said to have the manners and morals of its relative chickweed; candytuft *(Iberis)* and aubrietia which will spread rapidly if given some sun; periwinkle *(Vinca minor)* or *Gypsophila repens* or *Veronica teucrium prostrata,* which will creep in any soil or position. There is an almost endless variety of these useful spreaders for rough corners. *Alyssum saxatile* and *Arabis alpina* are common with us, but we might add for a change the Kenilworth ivy *(Linaria cymbalaria),* a trailing perennial with mauve blossoms, or there is the Alpine sort with flowers of orange and pink. *Pachysandra terminalis* will cover a shady spot with glossy foliage and spikes of white flowers, and I cannot resist adding one more, *Thymus serpyllum,* the wild mountain thyme, which is the fragrant thyme of the English downs.

WHEN GARDEN QUESTIONS COME UP

Write me about your garden questions and I'll dig up the answers for you. All I ask is a stamped envelope.
—Marie Olsson, Garden Editor.



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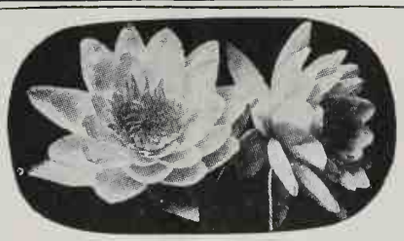
SEND FOR THIS HERB BOOK
"30 HERBS WILL MAKE AN HERB GARDEN"

is the title of Helen Lyman's latest literary achievement. Her other little books are "Bridge of Sighs," "Suspension Bridge," and "Calendar of Garden Jingles." This latest book treats an old-fashioned subject whose popularity has been revived during the past year or two. This handbook of herbs discusses briefly their history, culture, and place in the modern garden; an herb rock garden; Shakespeare's herb garden; and a few good-tasting recipes in which herbs are used for flavoring. The book retails for 25 cents and may be ordered from the Sunset Book Department, 576 Sacramento Street, San Francisco.



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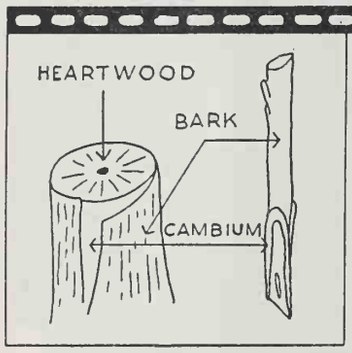
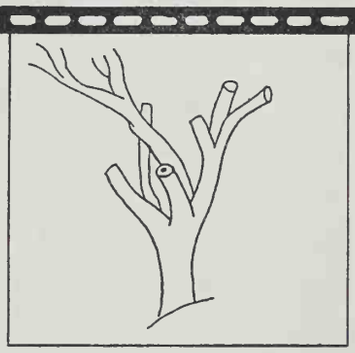
You Are Entitled to Graft

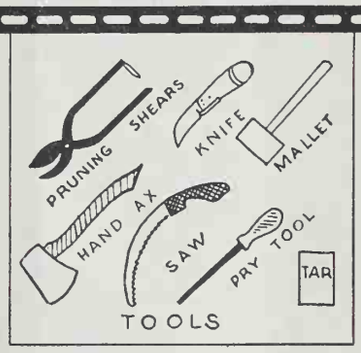
A Western Garden Movie
by Norman Donald Morse



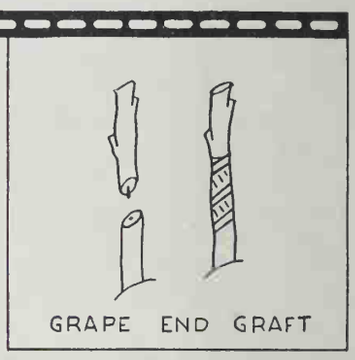
All plants have an outer and an inner surface. A mucilaginous growing tissue called the cambium layer unites these parts. In grafting, success depends upon forming a living contact between the cambium of a scion (a bud or shoot to be grafted) and the cambium of a sturdy root-stock.



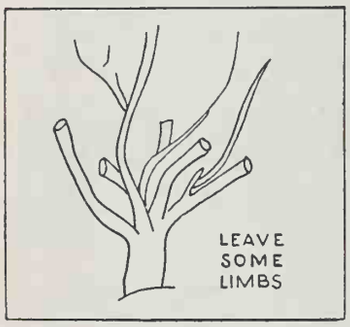
Grafting deciduous trees is best done in late winter. Unless as an experiment, graft only related species — cherry on cherry, etc. Exceptions exist. Peach, plum, apricot, nectarine, and almond seem congenial, while quince has an affinity for apple, pear, loquat, and toyon. Freaks are fun!



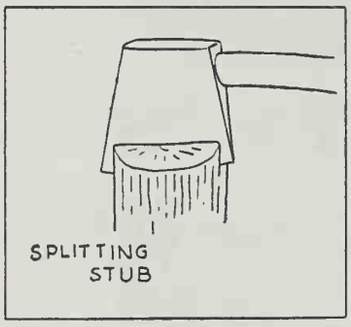
Tools for grafting need not be expensive. Those essential include a knife for cutting scions; pruning shears; a saw; mallet and hand ax for splitting limb stubs; a heavy screw driver or other prying tool for opening clefts, and wax or tar to seal all of the cut surfaces afterwards.



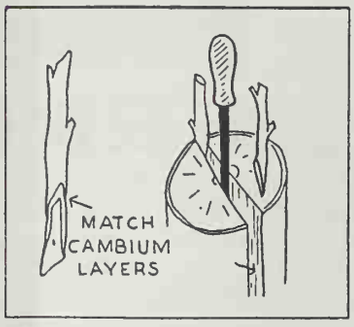
Drawing above shows *end graft* (used principally for grapes). A root-stock and scion are matched for size, the square-cut ends butted tightly together and held in place by a peg forced into the pithy centers, and the perfect-fitting union bound very tightly with friction tape.



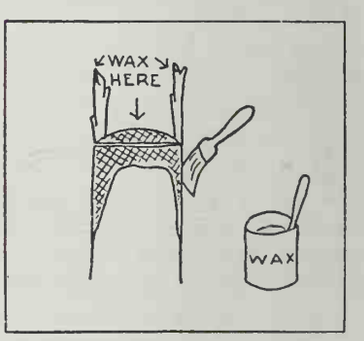
In *cleft-grafting,* saw limbs off squarely. Stubs left should have a diameter not greater than four inches. Wood and bark below the cut should be free of knots and blemishes. Leave a large limb, preferably on the south side to shade side grafts from sun and to utilize surplus sap.



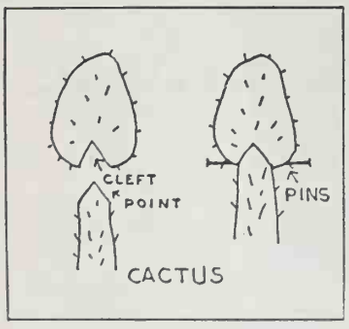
Now with handax and mallet split limb stubs through their centers at right angles to the vertical, or tree trunk, line. A horizontal split holds grafts more securely. After splitting, force a screw driver (or other prying tool) into the cut until a half-inch cleft is formed. (See sketch.)



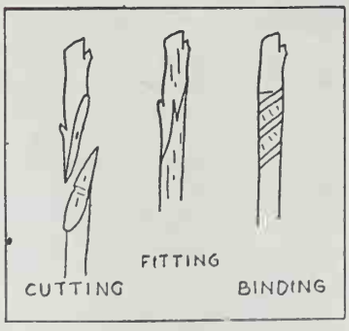
Scions should be taken from vigorous last season's growth. Cut them five inches long with four good buds. Sharpen lower end with two long cuts as indicated. Now fit scions one on either side, into the cleft. Match as nearly as possible the cambium layers of stock and scion as indicated.



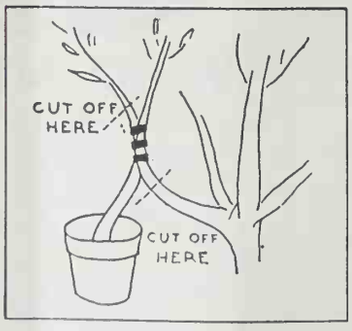
Remove pry tool. Tension of wood should hold scions firmly. Wax carefully to exclude the air. A good grafting wax can be obtained at any seed store, or one can be made at home by melting together equal parts beeswax, resin and paraffine; it is applied hot, like asphaltum, with brush.



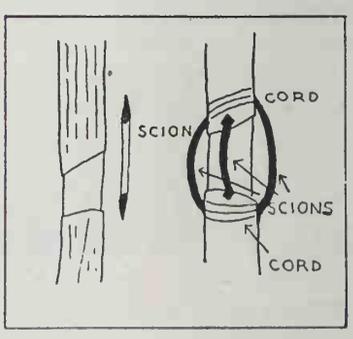
The *saddle* or *inverted cleft graft* is used principally on fleshy and succulent subjects. Scions are split or notched, and root-stocks are wedge pointed. Other than matching cut surfaces, no particular care is needed. Ordinary pins are used to hold scions in place until the union is made.



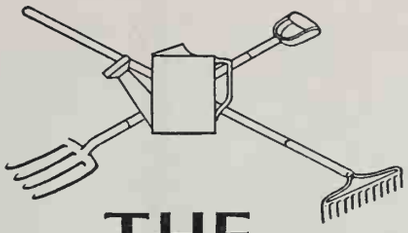
Whip or *tongue grafts* are used for small plants. Stock and scion of a size are cut on a long angle. Midway of this cut a transverse notch is made. Stock and scion are then fitted together, so that tongues interlock. The union is tightly wrapped with wax and friction tape to speed healing.



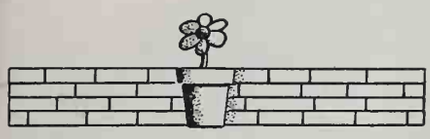
Evergreen and other difficult subjects are best *veneer grafted.* Stock and parent plant are placed side by side. A portion of bark of each is pared away and cut surfaces bound together with adhesive tape. When union is made the plant is severed from its parent and the root-stock beheaded.



Trees which have suffered trunk injuries can be saved by clearing out injured bark to live tissue and inserting vigorous shoots of last season's wood as shown. Shoots are cut somewhat longer than wound and worked into place. Tie firmly, wax, and wrap with mud-filled burlap sacking.



THE GARDEN SHOP



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Be sure to read all of the garden advertising in this January SUNSET. *When you write*

for the catalogues offered, will you please mention SUNSET MAGAZINE? *Thank you.*

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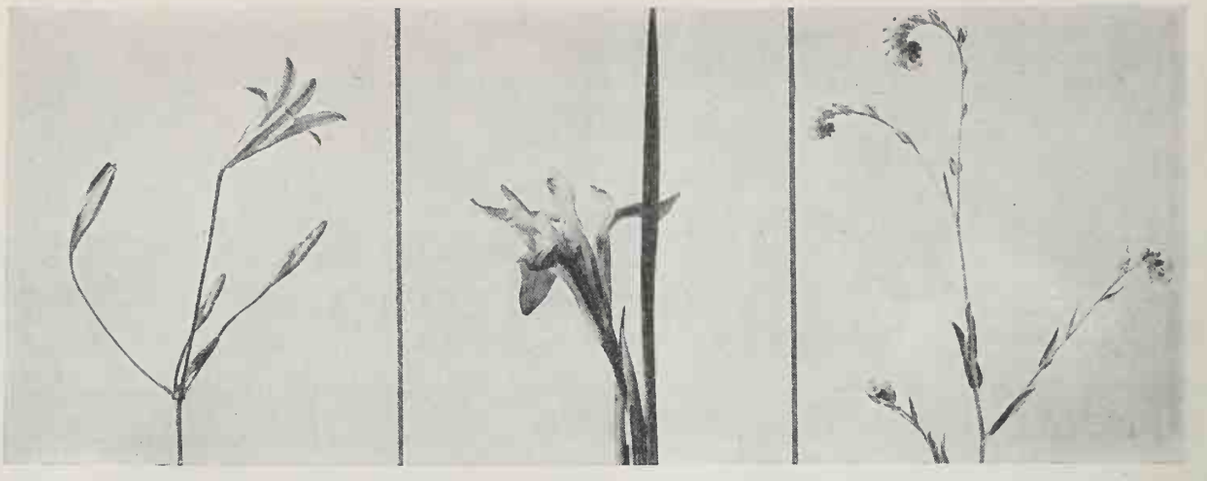


Top row: brodiaea; iris; fiddle-neck

Below: California poppy and lupine

ADIOS

THROUGH every issue of SUNSET MAGAZINE runs a definite theme, a thread of continuity. For instance, when it came time to plan this month's issue, we reasoned something like this: *Now this January* SUNSET *comes out right after Christmas, when everyone is sick of fruit cake and tinsel. Bills are coming in and there is a general desire to get back to earth, to be thrifty, to lead the simple life. This, therefore, will be a good time to give our readers plans for little houses and country cabins. Instead of describing new furnishings, we can tell how to fix up the old. Our recipes must be appealingly tasty, but not over-rich and extravagant. A wholesome, crisp atmosphere must permeate the whole issue, and every page must sing the song of spring, which in Sunset Land comes in with the new year. This January* SUNSET, *then, is our new year's greeting, our thrift number, our salute to spring.*

• •

Here in the West, spring, of course, means the festival of the wild flowers. From time to time we have mentioned books descriptive of our native plants, but with the wider use of natural color photography many of these older books will be discarded for newer ones more realistically illustrated. On our desk is a brand-new volume, "Wild Flowers," by Homer D. House (The Macmillan Company, $7.50), that is surely a masterpiece of color photography. In addition to numerous black-and-white engravings, there are more than 300 color plates to help you identify the most common wild flowers of the United States. Fine as the book is, however, we cannot help feeling a bit disappointed that the author has slighted so many of our western favorites. In this *Adios,* for instance, are pictured five of our most common western wild flowers—only two of which are described in the book just mentioned.

• •

We speak of this not in a spirit of criticism but to point out again that East is East and West is West, and rarely do they meet in books and magazines written from a supposedly *national* viewpoint. For information about the West we must invariably turn to western sources. That, obviously, is the reason for the existence of SUNSET MAGAZINE—to give western families authentic and up-to-the-minute information on western home building, western gardening, western foods and housekeeping, western outdoor and vacation lore, western living generally. This information is rarely available in the so-termed *national* publications.

It is not the whole aim of our magazine existence, however, simply to give you *westernized* information. Even more important than information is inspiration. In some way we must catch and preserve between the covers of this all-western publication the sunshine, the color, the spirit of pioneering, the joy of living that is so much a part of Sunset Land. That is our dream for the new year that lies just ahead for this magazine.

• •

You can help to make our dreams come true by writing us fully and frequently just what you would like to see in this, your own all-western magazine. Do you want more garden material? If so, on what subjects? Do you find what you want in our house plans? Do you like simple, home-flavored recipes, or shall we heap on more "whipped cream"? What part of the magazine do you read first? What do you do with your copies after you have finished reading them? Right now while you are writing your Christmas thank-you letters, won't you give some thought to the above questions and then write us your answers? We shall appreciate it sincerely and in return promise to give you an even better and more beautiful publication. With this request and with sincere new year's greetings to every one of you, we wind up this January SUNSET. *Adios,* then, until the February number, which promises to be the finest SUNSET that we have ever published.
—LOU RICHARDSON.

PUBLIC LIBRARY

Sky Travel News

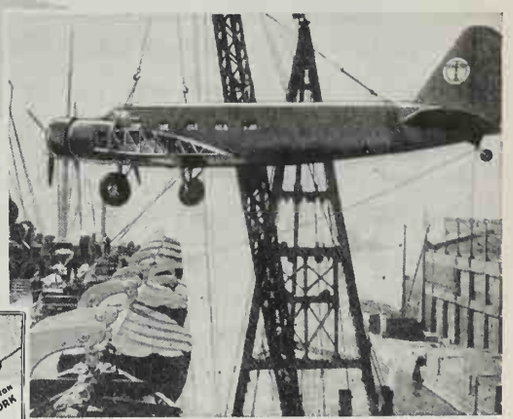
By **EDWIN C. HILL,** *The Flying Reporter*

● Omaha: Pilot Jack Knight, one of 25 United "Million Milers", let me listen to a conversation between two planes flying 300 miles to the west. "Two way radio is remarkable, yes," said this veteran. "But it's only one of many things we've developed to make United Air Lines into a complete, dependable and popular transportation system—the world's largest."

● Cleveland—Tommy was 12 days old. His mother, Mrs. Arthur Lybarger decided to take him 325 miles to Chicago "to see grandma." "Oh, he *likes* flying. Sleeps in a basket beside me. The United stewardesses fix his bottle—they're nurses, you know." Tommy is a 5 months old veteran now, with several trips to his credit.

● Los Angeles: "I love to sleep in a United plane," said G. F. Grignon. "It's like napping in a morris chair before the fire at your favorite club. And you have a stewardess to attend you." But most passengers who get out into this western scenery, on the day flights at least, are too busy enjoying the view to sleep.

● Chicago: I found Mr. T. A. Harwood, whose firm makes surgical dressings, interested in mail and express space on United planes. "We fly a lot ourselves," he said, "but we wouldn't be without United's dependable air express service for our *shipments* to distant places."



● Seattle—Europe buys United-type planes. There's *news*—a famous European air line comes to the U. S. for passenger planes. But why not? Our own United flies 5 million more passenger miles in a year than all the British, German and French lines *combined*, and every mile of United's 40,000 plane-miles per day is with these famous big twin-engined Boeings.

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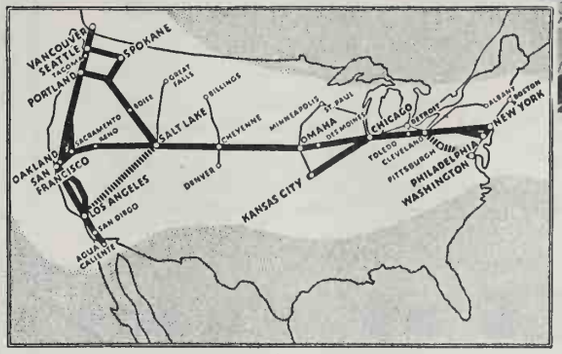
Reservations: United Air Lines Offices, travel bureaus, Postal, Western Union.



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SUNSET

THE PACIFIC MONTHLY

Editorial

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Theme Song

THIS month we have chosen for our SUNSET Theme Song the thought that "Coming Events Cast Their Shadows Before"—a theme that is thoughtfully carried out with silhouette photographs posed, for the most part, by Horace Bristol, photographic artist. That little girl on page 22 so earnestly helping her mother is announcing that she is the housewife of tomorrow. The tiny house model on page 38 is but a forerunner of a new SUNSET home—and so on and on, back to Adios where a ship wrapped in twilight sails away, leaving the thought that next month it will return to SUNSET Port laden with a wealth of good things for our more than 200,000 SUNSET families.—L. R.

MAGAZINE

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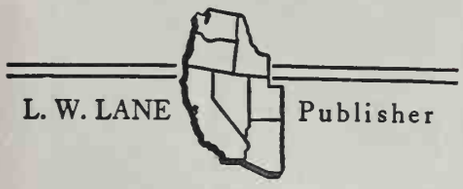

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Edited by
LOU RICHARDSON and GENEVIEVE CALLAHAN
RICHARD STEPHENS, Art Editor
HELGA IVERSEN, Travel Editor
MARIE OLSSON, Garden Editor
BARBARA LENOX, Beauty Editor
SYDNEY B. MITCHELL, Garden Consultant
EDGAR HARRISON WILEMAN, Decorating Consultant

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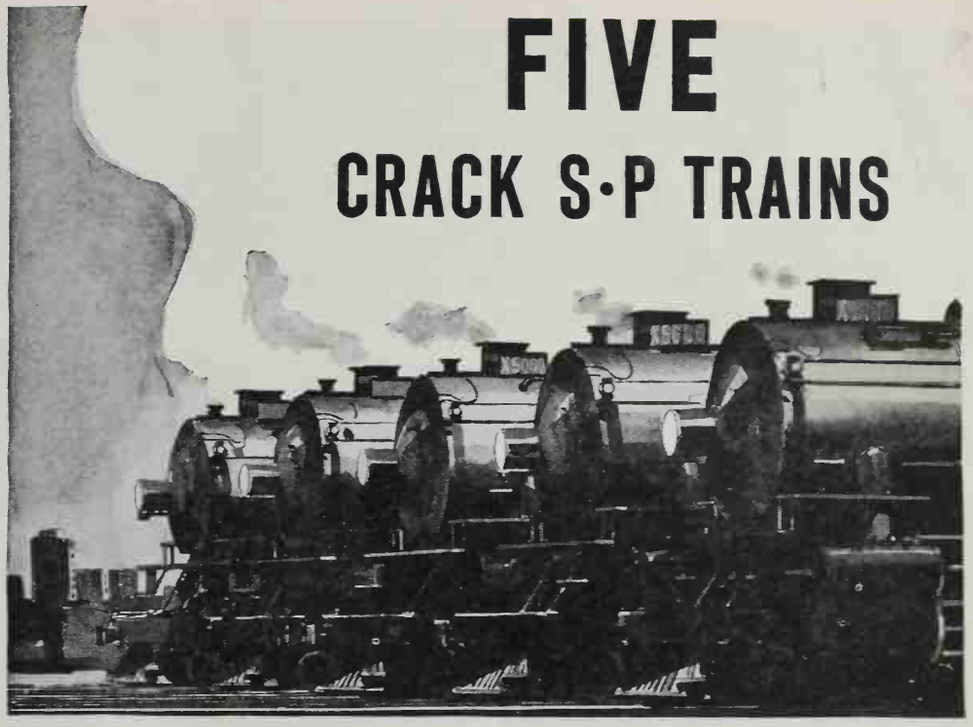


FIVE CRACK S·P TRAINS

Completely AIR-CONDITIONED *this summer!*

HERE is the news you've been waiting for!

Starting this summer, five famous trains on our Four Great Routes East will be *completely air-conditioned* from stem to stern!

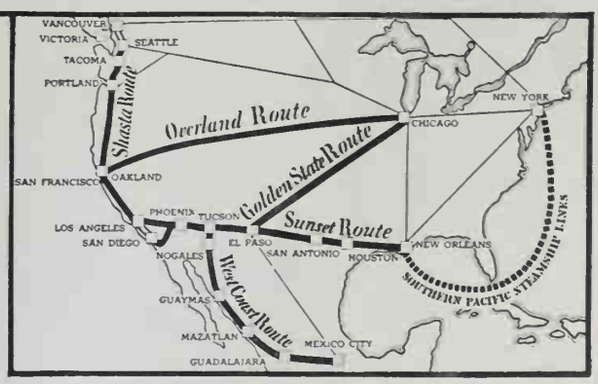
No matter which train you ride: Overland Limited or Pacific Limited (San Francisco-Chicago), Sunset Limited (Los Angeles-New Orleans), Cascade (San Francisco-Portland), or Golden State Limited (Los Angeles-Chicago), you will be sure of a cool, clean trip East. Pullmans, dining cars, coaches, tourist sleepers, club cars, lounge cars, observation cars—*every car* on each of these five crack trains will be air-conditioned.

And that's not all. Many of our other trains will carry air-conditioned cars including *El Costeño,* the leading train on our West Coast of Mexico Line to Mexico City.

Air-conditioning will make these trains absolutely independent of the weather outside. You'll breathe nothing but cool, fresh, filtered air, automatically maintained at just the right temperature for the greatest comfort. Dirt, dust and smoke will be eliminated. Noise will be deadened. And the best part of it—there will be no extra fare for this added comfort on your trip East or to Mexico City.

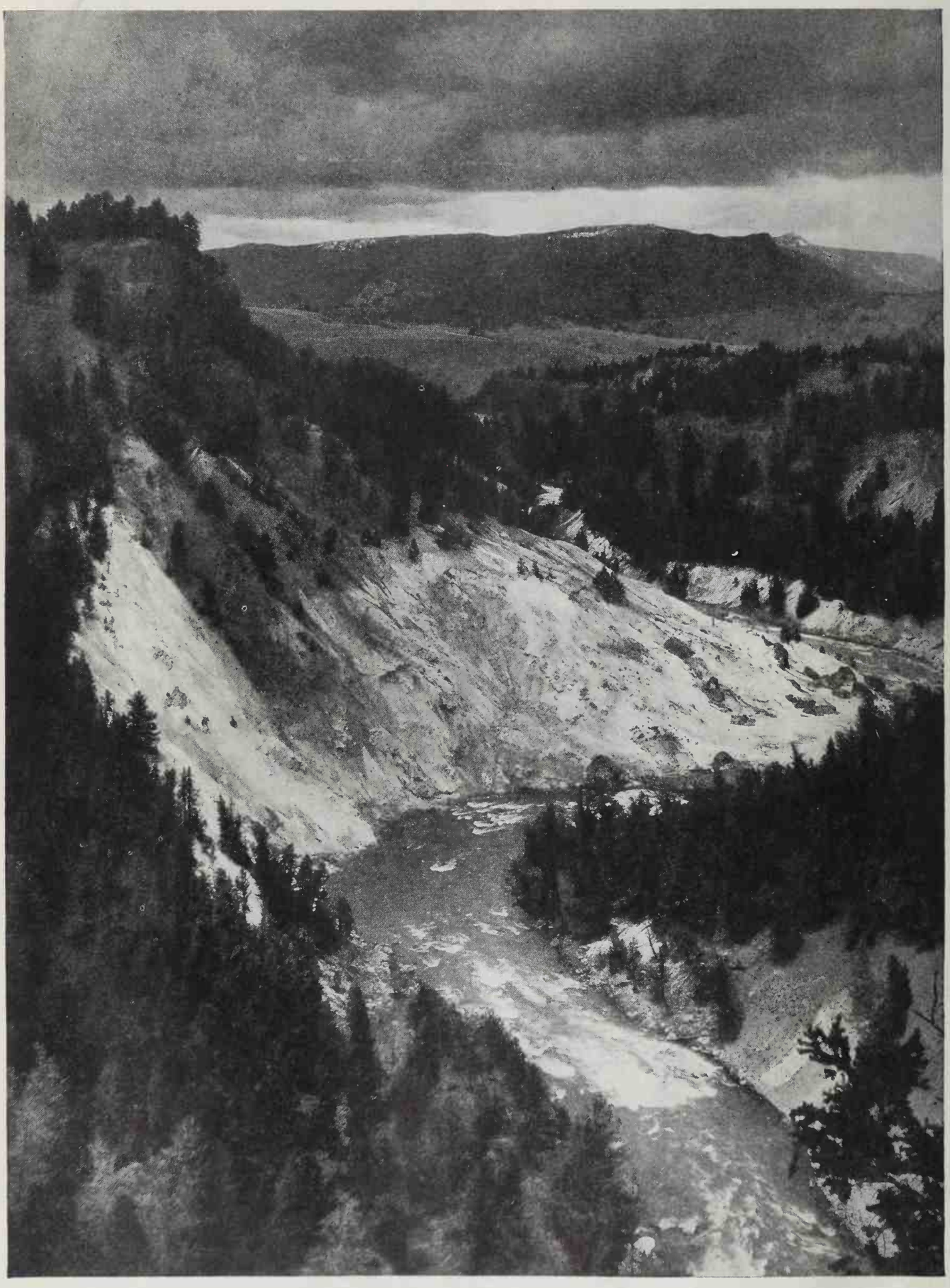
GO ONE WAY, RETURN ANOTHER *Comfortably!*

For many years, we have pointed out how you can go East on one Southern Pacific Route and return on another Southern Pacific Route, seeing a different part of the country each way for not one cent extra rail fare (from most points). Now, air-conditioning makes this offer even more attractive. This summer you can go to the East and back on Southern Pacific, in complete air-conditioned comfort.



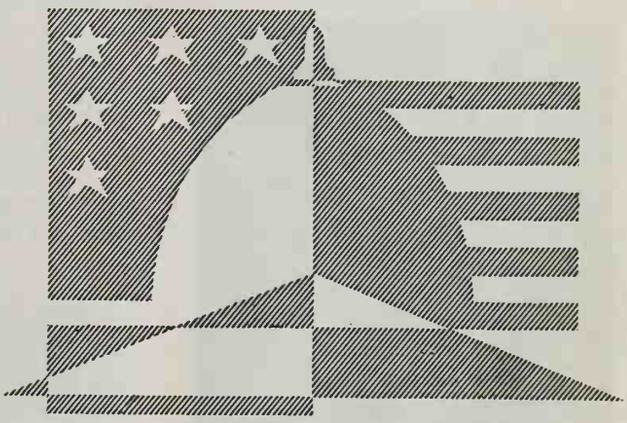
For literature and information on a trip East or to Mexico City, write F. S. McGinnis, Dept. SM-2, 65 Market Street, San Francisco, or H. P. Monahan, Pacific Electric Building, Los Angeles, or J. A. Ormandy, 705 Pacific Building, Portland, Oregon.

Southern Pacific



Yellowstone Canyon, Photographed by John Kabel

The River That Flows Through a Rainbow of Rocks



Working for the West at Washington, D. C.

This Interview with Florence P. Kahn, Congresswoman from California, is the First of Three Intimate Articles

By FRANCES PARKINSON KEYES

"WHY don't you come in this evening and listen to the returns? My husband always kept 'open house' for our constituents on election night, and I've continued the custom. We have just a simple buffet supper—potato salad, cold meat, things like that. But the crowd's very interesting—you might enjoy it."

I replied, with joyous conviction, that I was sure I should enjoy it. For such vital issues were at stake that election day in California last November marked a turning point in history. Even strangers within the Golden Gate caught the contagion of breathless excitement, and planned, no less than native sons and daughters, to listen to returns from the time the polls closed at 8:00 in the evening until announcement was made of the final count in the wee small hours next morning. I was no exception to this general rule. But I had not dreamed that I should have the thrilling opportunity of doing my listening from such a vantage point as the library of Florence Prag Kahn, Representative in Congress from California, who has been universally recognized as one of the finest women and one of the ablest legislators in the entire United States. For it was she who extended the attractive invitation which I accepted with such alacrity. We have, I am proud and happy to say, been great friends for many years—ever since I first went to Washington as the rather young, rather bewildered, wife of a new senator, and she made me welcome with the cordiality and *savoir faire* of a woman whose acquaintance with official life is so thorough and so extensive that she "knows all the ropes." Since my activities as a wandering writer bring me frequently to California, we have met almost as often here as in the capital; and at the moment to which

I referred, we were fellow guests at a luncheon in the Palm Court of the Palace Hotel in San Francisco.

It was a very festive occasion. The table was decked with smooth, shiny yellow linen, and crowned with a centerpiece of yellow chrysanthemums and yellow roses, which are my favorite flowers. The food was superlatively good—a fruit-cup of such variety and richness as only California can offer; tender young chickens browned to a turn and garnished with hearts of artichokes, served on a huge round platter; a delicate green salad seasoned by a master hand; Alaska pudding baked in orange shells. And the guests were prominent San Franciscans, which is equivalent to saying that the conversation was sparkling and sophisticated and that the atmosphere was permeated with true western cordiality and charm.

"Government is not a thing entirely outside the daily lives of the people, nor is it something in which only a part of the people are concerned; it affects each and every one of us—rich and poor, old and young, the schooled and the unschooled, the strong and the weak. The real purpose of a representative government such as ours is to give each and all the people the rights that belong to them as citizens. The rights of the poor and the weak are not disregarded, nor are the strong and the rich without restraint."—Florence P. Kahn.

At this distinguished gathering Mrs. Kahn was outstanding. Her witty repartee, her shrewd comments, her magnetic presence, enlivened a scene which, as I have said, was brilliant to begin with. There is something matriarchal, almost regal, about her appearance: her white hair, her brilliant dark eyes, her dignified yet mobile features, her erect and commanding figure. She always dresses in rich black, simply made, superbly worn; and at this luncheon her close-fitting hat, her lustrous satin dress, her full fox fur, all enhanced the elegance of her appearance. As she rose to leave, there was a consciousness of the withdrawal of something strong and vital; and I looked forward with eager anticipation to the moment when I should come again within the range of her powerful personality.

I went to a dinner that evening in St. Francis Wood, at the beautiful home of the builder of the new San Francisco-Oakland bridge. (It was Mrs. Kahn, by the way, in conjunction with Senator Johnson, who introduced the bill for this bridge!) So it was very late when I finally approached the cozy little house perched on the side of one of San Francisco's typically perpendicular streets, where for many years Mrs. Kahn has lived with her mother, Mrs. Mary Prag —herself a great power, a reigning member of the school board and a guiding force in many civic activities. But late as it was, cars were parked close together up and down the curb in front of the house; and lights were gleaming cheerfully from all its windows. Its door was thrown open for me, with cheerful informality, by Mrs. Kahn's eldest son, Julius; and having greeted me heartily, he turned and shouted lustily in the direction of the upper regions, "Mother, Mrs. Keyes is here!"

"Fine! Send her right on!" a rich, resonant voice called back. And as I started on my way, I was instantly swept into the crowd of constituents who were surging up the small stairway, which is flanked by autographed pictures of princes and presidents, captains and kings—for the great of the earth have honored Mrs. Kahn with their friendships, as the inscriptions on these photographs testify. At the top of the stairs she herself was standing waiting to welcome her guests, becomingly dressed in black velvet and old lace, zestful and merry of manner. There had been a period of tension earlier in the evening, when victory had not seemed assured. But the later returns were becoming more and more encouraging, the strain was slackening, and the atmosphere was electric with anticipation.

From the dining room beyond the hallway came the pleasant tinkle of glass and porcelain and silverware, the wafted fragrance of strong, fresh coffee and spicy homemade cake. A copious repast was abundantly spread out there, and full justice was being done to it. Some of the guests were campaign workers who had arrived hungry and tired after their strenuous labors; others, in their excitement, had come straight to Mrs. Kahn's house from their own the instant the polls had closed, without waiting for supper. Heaped platters were emptied, steaming pitchers drained as if by magic; and yet it was in the living room at the front of the house that the greatest tumult reigned. And small wonder, for

Four generations: Florence Kahn; Julius Kahn, Jr.; Julius Kahn III, and Mrs. Mary Prag

here Mrs. Prag sat enthroned, dressed in soft violet cashmere, her snowy hair piled high on her venerable head, her fine face wreathed in smiles. This shrewd and sprightly old lady is now 89 years of age; but a few words with her suffice to reveal the source of her daughter's renown as "the wittiest woman in Washington." For Florence Prag Kahn came into the world with a "goodly heritage." Wit and wisdom, intuition and resourcefulness, courage and endurance—these were some of the qualities with which Mary Prag endowed her daughter. They are a few of those of which she herself is still in full possession.

The group clustered about her was an arresting one. It was, of course, representative of Mrs. Kahn's large and loyal constituency; and I doubt whether anywhere in the country there is one more varied in character. It comprises, naturally, many Jews, for Mrs. Kahn enjoys the universal esteem and affection of members of her own race and faith. It also comprises many Irish-Americans, whose faith, in most instances, is Catholic; and many Chinese-Americans, whose faith, in many instances, remains Buddhist. All of these people, meeting cordially and coöperatively under the same roof, gave unmistakable evidences of inter-racial understanding, harmony, and good will; and the realization of this was both cheering and inspiring in these days when disagreement and discord seemed the rule rather than the exception.

It was during that period of tension to which I have previously referred that the Chinese houseboy who has served Mrs. Prag and Mrs. Kahn faithfully for many years gave tongue to the sentiment of everyone in the crowded house. Noticing his look of abject misery, Mrs. Kahn sought to cheer him. "Never mind, Chong," she said reassuringly, "we'll be able to pay your wages even if I'm not reëlected." "I no care about money!" the boy protested vigorously. "I care about votes!" and went on removing cups with the rare tears of the Oriental coursing down his cheeks!

Mrs. Kahn was, of course, decisively elected, and everyone who knows her, both personally and by reputation, rejoices that this is so. For the devotion which this humble constituent from Chinatown felt for her is characteristic of that which she inspires in all her friends. The cozy little house on Webster Street, crammed to the eaves with books and pictures, is a center of hospitality and enjoyment, not only at election time but all the time. For all its simplicity, it reflects the taste and culture and cordiality of the two remarkable women who live there, and the mutual devotion which has dominated their lives. Never have a mother and daughter been closer to each other, mentally and spiritually as well as physically, than Mary Prag and Florence Kahn. Nowhere, in the West or in the nation—probably in the world—is there a happier home than the one which they together have made "a dwelling place of light."

Even when Mary Prag was a struggling young widow, teaching to support her little daughter and herself, that was the type of home which, through sacrificial self-denial, she provided for Florence. It was only a tiny five-room house which she succeeded in purchasing and maintaining; but it was in a "nice neighborhood" where the child would have "suitable surroundings." With these as a background, she was brought up in the way she should go; and when she had finished school, somehow Mary Prag managed to send her to the university across the bay, where she was one of only five girls in a class of 45.

After her graduation, she followed in her mother's successful footsteps and became a teacher herself. But her career in her chosen profession was cut short by her marriage to Julius Kahn, a brilliant young actor who had deserted the theater for the political scene. He had just been elected to Congress when Florence married him; and for years her spheres of activities were subordinate to his. But always, and in every sense of the word, she was his helpmate; and when his health became impaired in the course of his long and triumphant struggle for the selective draft, of which he was the author, she relieved him of all research in connection with his work. Gradually, questions of policy and expediency were also referred to her by his office, which had been trained to function with almost automatic efficiency; and when he died it seemed a natural and fitting thing that she should carry on the labors to which he had given his life.

Her knowledge of legislation was already practical, thorough, and comprehensive, when she was elected to fill his vacant place; and in the years that have followed she has expanded and developed her channels of usefulness. She is the only western member of the important Appropriations Committee in the House; and it is through her that many benefits which lie within the province of this committee to provide have come to the Pacific Coast. She is also a member of the Military Affairs Committee; the perfection and completion of the legislation for Gold Star Mothers was due to her, and the passage of the retirement bill for army and navy nurses. Peace through preparedness and true temperance have likewise come within the scope of her vital interests; hospitals and homes have been constructed because she was convinced they were essential; and throughout her political career she has preached a doctrine which should be impressed on the consciousness of every American—a doctrine that is expressed in the words under Mrs. Kahn's photograph on the opposite page.

Because of her broad viewpoint and close association with the social and political life at Washington, D. C., Frances Parkinson Keyes sees our famous westerners in an interesting light. In a series of articles, of which this is the first, she will bring to SUNSET readers a fascinating story of our western political leaders away from home.

As a writer of national importance, Frances Parkinson Keyes needs no introduction. As a contributor to SUNSET MAGAZINE, this cordial word of welcome is all that is necessary, for she already has a place in the hearts of westerners who know and enjoy good writing.—The Editors.

In Washington her prestige and her popularity are both enormous. Through one changing administration after another she has remained a frequently and eagerly welcomed guest at the White House; the doors of every foreign embassy have swung open wide to receive her; the ladies of the press, whose favors are perhaps most hard-won of all, delight to honor her. "Wisecracks" that she makes are on everyone's lips. The success of any undertaking which she sponsors is as good as guaranteed. She has become a great figure in the capital and in the nation. But she is a greater figure still as a devoted daughter, a devoted mother, and a devoted grandmother; and her real home is in the West, of which she is so essentially the product and the pride. The little house on Webster Street, where the friendly lights beckon so brightly, is the place of her treasure. For that is where her heart is also.

New Trends i
Wester

A GREAT many new things have been shown in home furnishings during the last year. New, smart colors have been introduced, rich browns, clear blues and yellows, much eggshell color, and the popular off-whites.

Color is being used liberally by our decorators today, in attractive schemes that portray the alertness of the age. Colors are clearer; the muddy colors of yesterday are no longer used. We are no longer afraid of color in our homes; as a matter of fact, we even feel better when surrounded by it. This does not mean that our schemes must be gaudy, but we are definitely conscious of the presence of color and are influenced thereby.

A well-selected color scheme may make an otherwise dull room into a bright, cheery one; on the other hand, a south room may be given a cool restfulness by a right color choice. Many smart rooms today have colored ceilings, green, blue, or yellow, according to the effect that is desired.

Let us look, for a moment or two, at some of the outstanding trends of interior decoration.

In wall treatments, smooth walls tinted or painted in light, clear colors, or papered with one of the attractive new wall papers, continue to lead in popularity. Other new wall treatments include the use of wood veneer, mounted on canvas and hung the same as wall paper. Pine paneling is sometimes painted white and waxed. Some rooms are partly papered—one wall only, perhaps, the other walls being painted or paneled.

In the field of floor coverings much has been accomplished. There are so many interesting textures and designs, far too many to mention. The new broadlooms are made in beautiful colors and novelty textures. Some have allover designs, in self color or in two or more colors. Even hooked carpet may now be obtained in wide widths the same as broadloom. In order to overcome the somewhat unfinished effect of a plain broadloom rug, a fringe may be sewed all around. Quite recently, a new carpet has been manufactured that may be cut anywhere and inlaid with other colors, making a custom-built rug of special design for a particular room.

ecorating

omes

By EDGAR HARRISON WILEMAN

The bewildering assortment of drapery fabrics renders it somewhat difficult, perhaps, to make a selection. It is true that many fabrics with rough textures are being used, but the room itself must be taken into consideration when choosing a material for new draperies. What kind of rug do you have? How are the walls treated? And what style, if any, is the furniture? It is not sufficient to ask, "What are they using?" You must add, "Is it correct for my room?"

Among the new weaves and designs are plaids, stripes, and diagonals. Filmy voiles have designs with an Oriental touch, while heavy materials are trimmed with fringes, cords, and edgings in blending or contrasting colors. Whatever may be the material used, curtains and draperies are not right unless they are well styled and tailored. Smart draperies today frequently have valances, festoons, swags and other decorative features and, wherever possible, they hang over Venetian blinds, painted perhaps in some clear contrasting color.

One particularly smart and useful article of furniture is being featured in the better interior decoration magazines today. It is the sectional sofa, that is, a series of upholstered chairs that can be placed together in order to make one long davenport, or that may be divided into single or double units. Here is a gift to the woman who likes to rearrange her furniture frequently.

Many small tables are used in today's living rooms. Instead of the regulation end tables flanking a sofa, small cabinets or commodes may be used with a pair of table lamps. Coffee tables have grown larger, and card tables have become part of a permanent room grouping.

With regard to styles in furniture, the new trend emphasizes the lighter, more graceful periods that were the vogue in France and England during the latter part of the Eighteenth Century. Among these we note the Chippendale, Sheraton, Hepplewhite, and English Regency, also the Empire and Directoire styles. We put these with the modern under the combined name "classic-modern" and obtain very charming results.

The ensemble idea is not confined, however, to this modern classic group. We are much more liberal in our projects and schemes today. We do not think that every piece of furniture in a room must be of the same color, period, and design; we prefer individual pieces that harmonize but do not necessarily match each other. This does not mean that odds and ends from the basement and attic may be assembled in a room and said to be correct. It takes talent and experience to obtain good results in decorating.

In wood finishes we see light colors, such as fruitwood, used. Fancy veneers of beautiful *(Continued on page 46*

Edgar Harrison Wileman, SUNSET'S Interior Decorating Consultant, is always glad to help you with your individual home decorating problems. When you write him, be sure to state your questions clearly, giving a good word picture of your present furniture, wall finishes, and so on. There is no charge for Mr. Wileman's advice.

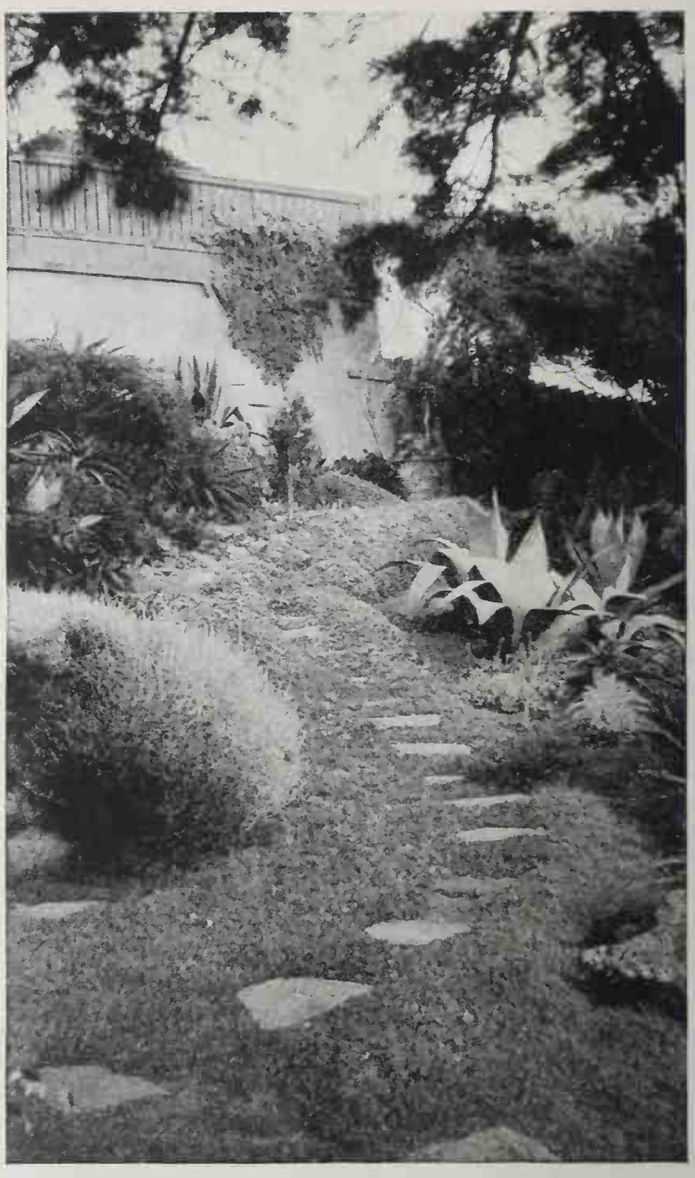
Note the interesting window treatment at top of page 12. Below that photograph is an inexpensively furnished bedroom featuring the popular white and cherry furniture in vogue today

In the lower left hand corner of page 12, damask draperies and Oriental rug complement the piano. This placing of the piano, by the way, is sensible, attractive, and rather unusual

The three-section sofa pictured here is one of the less expensive models. Low-priced furniture is featured also in the small dining room at left and in the living room at right of sofa

Try Succulents On That Sun-Baked Hillside

Herman E. Hein Tells How to Plant This Picture



For description see the accompanying text

IN THE warmer sections of California, as well as in Arizona and New Mexico, probably the easiest and most economical way to plant a sun-exposed, dry area, is with succulents. Take, for instance, the hillside pictured on this page. Here is a succulent garden that requires very little water and practically no upkeep, yet the effect is pleasing the year around.

The strong character of the beautifully symmetrical century plants *(Agave americana)* at the right center of the picture dominates this garden design to good advantage. The large yellow flower spikes of *Sempervivum giganteum* bring bright color in the otherwise dark corner just above the group of century plants. This same giant sempervivum adorns the large pot in the upper right corner. The slope from this pot to the century plant group is heavily matted with *Mesembryanthemum floribunda.* Large rosettes of aloe in several varieties feel quite at home on the sunny slope at the left, as shown by their size and healthy reddish-brown leaves. At the foot of this slope in the left foreground a drought-resisting *Senecio douglasii* drapes heavily over some rocks; in good contrast with its silvery gray foliage is the pinkish mat of *Mesembryanthemum roseum* which densely covers all the ground between and around the ascending stepping-stone path in the foreground. The curious plant heads that peep out from behind the large pot indicate a clump of *Sempervivum arboreum.* From a higher garden level another mesembryanthemum drapes over the wall, relieving it of its plain severity. Native *dudleyas* have found a natural environment at the base of the rock group in the lower right corner.

Most succulent plants are readily propagated from either leaves or stems, and in the case of most sedums, by simple division. Therefore, if only a small amount of money for the purchase of plants is available, it is best to obtain one, or if possible a few plants of each variety.

The properly prepared soil (which has been broken up, lightened with either peat or leaf mold, and enriched with blood and bone-meal at the ratio of one pound to 50 square feet) should now be smoothly raked. Mark the outline plainly with a tool handle, or possibly the back of a spade, for each variety as planned. Then one or more plants of each kind, as the case may be, are placed in the space thus provided.

It is to be expected that in a short time the prepared soil will bring forth a crop of weeds. But, since only a few plants have been set out, it will be an easy matter to do away with the weeds by cultivating a few times with a hoe.

In a few weeks, small pieces may be pulled from the original succulents and spread over the desired area. In a surprisingly short time, say a few months, if proper care is given them, most of the soil will be nicely covered with a colorful carpet of massed sedums.

One of the many virtues of mesembryanthemum lies in the circumstance that it is ideally suited for planting on fairly steep, sunny banks. Where the cost of constructing a supporting wall may retard action, the use of *Mesembryanthemum floribunda* and a little patience, as against the immediate effect of a wall, will bring about a very satisfactory answer to this problem.

This succulent will not only keep weeds down, but will, in addition, furnish an evergreen ground cover which bursts forth into a sheet of lavender blooms in early summer. The profusion of its flowers completely covers the plant's foliage. The foliage of these plants forms a pleasant and contrasting carpet for shrubbery, such as juniperus, in both tall and prostrate forms; the low forms of *Cotoneaster macrophylla, horizontalis,* and *adpressa; Pyracantha angustifolia; cistus* (rock rose); *erica* (heather), and *genista* (broom).

True, a garden such as I have outlined here takes time before it becomes a really effective picture. Yet if you will but consider how many semiarid gardens are lacking for years in real effectiveness, the use of succulents as suggested here is to be recommended.

What Every Westerner Should Know About Rock Gardens

Curtis Redfern, Vice-President of the American Rock Garden Society, Tells Just What and What Not To Do With a Western Rock Garden

A statue of St. Francis of Assisi graces the author's rockery

BEFORE the turn of the century, rock gardens in the West were few in number. When we wanted to see rocks, like Mohammed we had to go to the mountain. The coming of the automobile and good roads, however, changed this. Today many a family car starts forth pleasure bound on Sunday, to return home groaning under the weight of a load of rocks destined for a career in a rock garden.

More than any other type of garden, the rockery permits one to express his or her individuality, and on that account minute instructions in its design and planting have always seemed to the writer to be futile. A few do's and don'ts may be helpful during the construction period, but after that the builder should feel free to carry out his own ideas. Here are listed a few suggestions that will go far toward making an attractive rockery.

Soil should be prepared in advance of placing the rocks. Once the rocks, shrubs, and plants are in, it will be difficult, if not impossible to change the nature of the soil or to cultivate deeply. Therefore, the soil should be made into a sandy loam to which has been added humus in the form of peat or leaf mold and a generous portion of well-rotted manure. Build up the topography of your miniature landscape with hills, valleys, and meadows—then plant your rocks.

Rocks! Don't make your rockery a collection of rocks from different formations and different localities. Rock collections are all right in a mining museum or as part of a Boy Scout's activities, but, in my opinion, they do not belong in a rockery. From a ledge or outcrop in one locality procure as large rocks as you can handle—better still, rocks of a size that will require two men to put in place. If your garden is to represent a craggy piece of mountain scenery you can use rocks that are not weathered, and you can achieve the rugged craggy effect by standing them upright. If your rockery surrounds a pool the effect will be much better if you use well-weathered lichen-covered rocks placed in horizontal positions.

You may use colored rock effectively. There is a dark red volcanic rock which is porous and not very heavy, a gray rock that is very pleasing (especially if it is lichen covered), and a yellowish-tan harder rock. Plants like the volcanic rock particularly well, for its porous nature allows it to absorb and later give off moisture. The gray, neutral-colored rock, however, appeals to most gardeners, because it blends with the various tones of green as well as with the brighter colors of the plants when in flower. Volcanic rock, limestone, and sandstone are the best kinds of rock to use. Don't build a rockery of granite, and don't use white limestone unless you are building a white rockery.

Don't drop the rocks here and there in the rockery. Plant them just as you would a shrub—at least a third of their bulk should be under ground. By planting the rocks in this way they appear permanent and they will not move or roll over when stepped on. The principle of garden *(Continued on page 58*

The Story of My Own Sunset Garden

By SYDNEY B. MITCHELL

IN seeking an approach to a new series of articles for SUNSET, I have elected a very personal one. Of course, I would like to flatter myself with the feeling that this means a real departure from a very impersonal attitude, but I know I haven't been able to keep myself out of my writings, so now the chief change may be mainly in a blatant acknowledgment of my intention. Not that I care to deprecate a very human necessity, that of an audience, a need the recognition of which has enabled many a maiden to get her man. But with gardeners, as is often true of parents, this urge to self-expression and understanding is transferred from themselves to their children or to the plants they raise. Like all gardeners, then, I can talk of my own garden and still apparently achieve an impression of modest aloofness, carefully giving to Nature and our celebrated western sunshine a large measure of credit for my achievements—and failures.

As gardens must have histories, gardeners must have biographies. My garden life was crude and commercial in its beginnings. As a child, I first planted radish seed, with the sole idea of disposing of the crop to my family and friends—an early type of racket, though I didn't know the name at that time. This proving not particularly profitable from either a horticultural or business standpoint, I relapsed into marbles, stamps, and other pursuits less complicated by nature. By high school days in the middle nineties I was again a gardener, but now I had become interested in flowers, and had a back yard full of annuals, in particular sweet peas, which were then in process of rapid advance in color and form. Attendance at a boys' school where all the instruction was given by men saved me from the social danger of bringing

This is the first chapter of a new garden book by Sydney B. Mitchell, which is to appear serially in this magazine. Those of you who are familiar with Mr. Mitchell's "Gardening in California" and "From a Sunset Garden" will hail with delight this latest contribution—the story of his own garden and its development. Save your SUNSETS this year and have a truly first edition of a practical book on western gardening

bouquets to teacher, a pitfall in the path of most young gardeners. Then, after hard, lean years of college and professional school, came a job and money of my own to spend for irises, peonies, phlox, and other perennials, more expensive but more permanent investments than the annuals of adolescence. Next a call to California, a position at Stanford, and a house and garden of my own, albeit a rented one, with an adobe soil I am willing to back in cussedness against any. From there on to Berkeley and a piece of hillside facing the Golden Gate—my own property and therefore to be framed with trees and shrubs as well as planted with flowers, all adapted to a western slope. Lastly a move to a couple of acres on the east side of the Berkeley hills facing down into Wildcat Canyon, a place carefully chosen for what have proved to be my garden interests for the last ten years.

I dare venture the opinion that few gardeners, even when they are free to do so, give adequate consideration to the situation or soil of the lot to be purchased. With a full recognition of my avocation, my first Berkeley lot was so steep that from our living room it seemed almost like going to the street below us to get into the garden, and farther still to get back, particularly to answer the telephone—that instrument so aptly described by an academic friend as "a hell of a convenience." The soil was hard and stiff, what there was of it, for it was so thin that in one part the hardpan was only a foot beneath the surface. Then, in the late afternoon when one most frequently resorted to the garden for rest or exercise, the blazing western sun was often in one's eyes and on the flowers. All because I had bought a lot solely because of its panoramic view of San Francisco Bay. Whatever mistakes I made there I endeavored to avoid in my present garden. Though again on a slope, this is not immediately around the house, moreover a selection of the most nearly level site and a little grading have made access to the garden very easy from both front and

The Mitchell house, well below the level of the road, and half hidden by shrubbery, is set in a tiny lawn—the only formal part of the garden. Photographs by Alma Lavenson

back. The aspect here is really east, for, as the garden is mostly below the house, it faces Wildcat Canyon. This gives me early-morning sun to make the garden pleasant before I go to the university, gives relief from strong sunlight in late afternoon, and brings long shadows and good conditions for the enjoyment of color at that time of day. There are mountain, but no marine views, the latter being enjoyed coming and going—not too bad a way to take stupendous things. In picking the site, shelter from strong western winds and fogs was sought, and though the north wind is bad in winter it is then less important in the garden. I made sure that the soil was deep, and of good mechanical condition—not too stiff, so that it can be readily cultivated. This does not require analysis; just dig a few holes. I didn't have to, as the gophers and ground squirrels had done this for me, a kindness I have ill requited in my later treatment of them. A little over an acre, about 250 foot frontage, and the same depth, is under cultivation, but below it lies almost an equal area in eucalyptus of varying sizes, valuable only as skyline and for fuel.

As the sharpest drop is just below the road, the garage, with a storage space below, is level with the street, and from there an informal stone stairway and a pleasantly graded and paved path carries one down to the one-story cottage, of California farmhouse type, white with red tile roof—a good background for planting. To avoid the frustrated feeling of a house fronting a steep hillside, the ground was leveled there, provided with a wide terrace pavement, a small border of lawn, and planting places. The raw, bare slope between the house and the road presented a problem in planting, as it was largely denuded of good top soil in the grading, but brooms, sunroses (cistus), cotoneasters and Japanese quince now adequately clothe all but the two ends, where Monterey pines in groups strengthen the margins and provide a frame for the front of the garden. The foot of this slope is mostly held up by an uncemented stone wall over which dwarf cotoneasters, helianthemums, *Convolvulus mauritanicus, Alyssum saxatile* and the fall flowering *Campanula isophylla* trail and soften the lines. At its foot, free from the warm sun of the afternoon and always watered along with the little lawn between it and the terrace, azaleas and polyanthus primroses are happy as nowhere else in the garden.

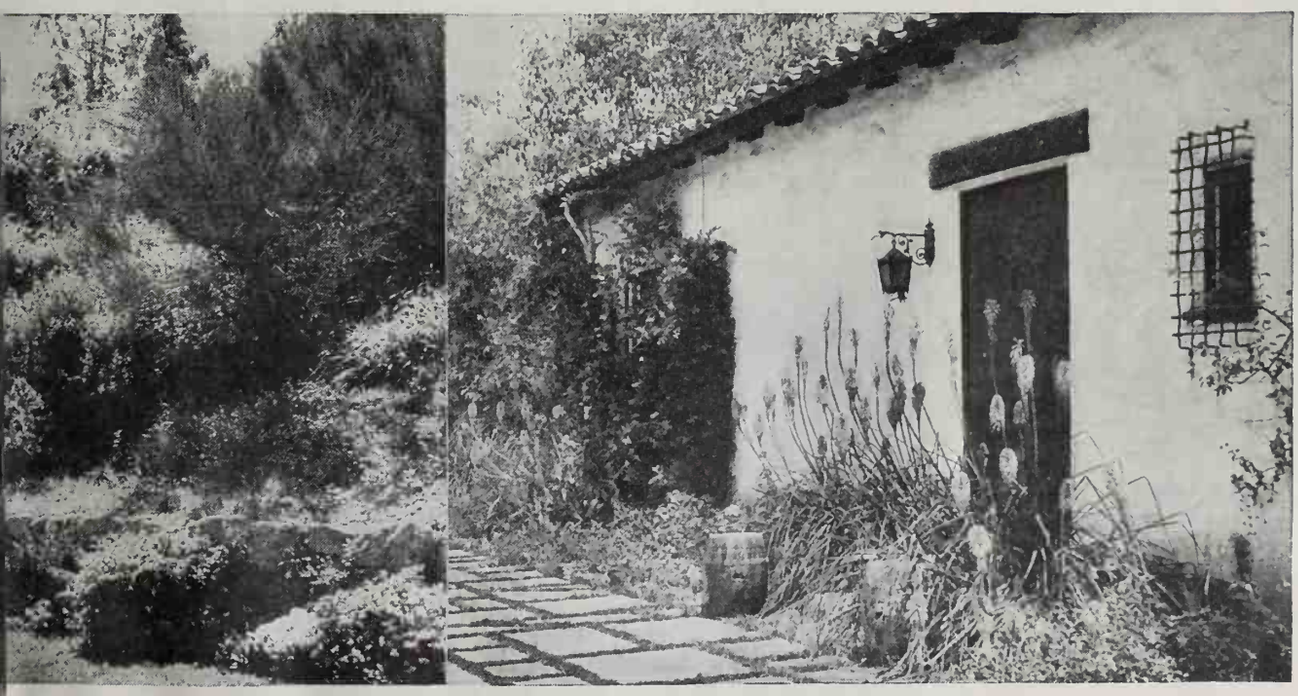
Framed by the wings of the house is a small paved and grassed patio, just a casual outdoor sitting room, partly planted with fuchsias, but now also provided with pot plants, mainly tuberous begonias and geraniums. The hedge which bounds the terraced patio on the east and south is about three feet high and is of *Lonicera nitida,* clean, evergreen, not greedy, and easily purchased or raised from cuttings. From the loggia facing south there is an axis, steps and a grassed path to a pine-backed seat closing the garden there, one of the few touches of formality in the place. On the upper side is a bit of rock planting bounding a small, sloping lawn, and below it a bed with the few dozen roses I grow. North of the house the garden is framed in pines, and between them and the house are flowering fruit trees, a few lilacs, many fuchsias, deciduous azaleas, daffodils, and summer flowers.

Paths are planned for convenience and particularly to make circular tours of the different levels an easy matter. The flat, rounded concrete stepping stones (known as bride's biscuits) are largely used for paths. These are dry after rains and are too heavy to be washed down the steep hillside.

As it has developed, the ideas of the garden are becoming more evident. Provision is made for definite effects at all seasons. Beginning in early spring the parts farthest from the house on the north, to the east and through the little orchard, are gay with dancing daffodils, as far as possible planted in informal masses. Everywhere near the house are flowering fruit trees. After the daffodils are over, the large bearded iris planting, extending a hundred feet in length and of varying depth almost across the center of the rear garden, provides the big thrill of April and May. Above it and thus nearer and just below the house, on both sides of the main north and south path, is a border, mainly of herbaceous perennials, which gives pleasant summer interest and color, and in autumn glows with clumps of the smaller chrysanthemums. It will be noted that as the season advances the cultivated areas are withdrawn to the parts around the house and the daffodils and irises may be left dry and forgotten, all summer watering and attention being concentrated in a relatively small and most convenient area.

At the far end of the garden, almost out of sight, is a small propagating greenhouse and cutting garden. In the latter I allow my Italian helper to satisfy his consuming passion for planting everything in straight rows. Here are the gladioli, gerberas, winter stocks, and carnations, where they belong.

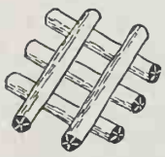
This garden, casual as its arrangement may seem, is, I imagine, a fairly good expression of my personality, not of the quite disreputable-looking person I am in my garden clothes, but of what I dream of getting out of my garden, a series of colorful pictures through the seasons, and the interest and excitement of watching develop there plants that are new and satisfying to me.



If You Plan to Build a LOG CABIN

By HOBART BERESFORD

Head of Department of Agricultural Engineering, University of Idaho



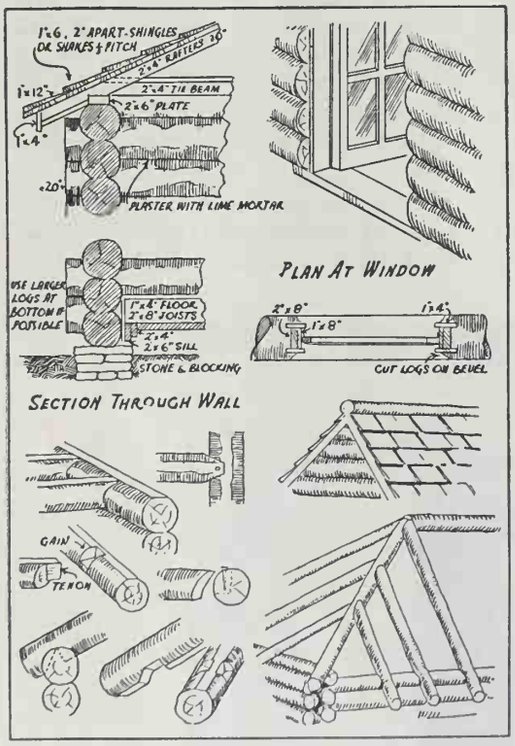
HOW does one go about planning and building a really satisfactory log house or cabin? That is a question in the minds of hundreds of men and women living in forested sections of the West. Here is the answer, as complete as it is possible to make it in the condensed form that is obligatory here.

The principles to be followed in the building of log houses are the same as those followed in the construction of houses of any other type of material. First of all, the site or location should be carefully selected with reference to sanitation and protection. This means adequate drainage, an abundance of sunshine, and protection from the wind. The site for the dwelling should also include consideration for the approach to the yard and for the water supply and disposal of waste. For the plan of the log house, individual needs of the family may easily be met, because logs may be readily adapted to variations ranging from a simple single-room cabin to a two-story building with a full basement. When labor is scarce, it may be more satisfactory to erect a one- or one-and-a-half-story building, rather than a full two-story structure. The use of a windlass cable and skid poles will be found convenient for raising the upper tiers of logs.

The floor plans for the various rooms should consider such details as wall space for beds and furniture, windows that provide cross ventilation in bedrooms, and convenient room relation. In order to obtain full advantage of space provided in the bedrooms, the height of the windows should be such that they will provide a maximum of protection, and at the same time admit the necessary light and air. Casement-type windows are well suited to use in log construction because they can be hinged to open out, and thus furnish a maximum protection against driving rains or wind. One of the most common faults in the construction of a log house is the neglect to provide sufficient window space. Ordinarily, no provision is made for windows or doors until after the logs have been placed and allowed to settle.

In selecting logs for house construction, they should have little or no taper and, as a rule, they should be 6 to 10 inches in diameter at the small end, and of sufficient length to extend 1 to 2 feet beyond the dimensions of the house, depending upon the type of corner joint used in the construction. If the logs are not long enough they may be spliced, though this practice detracts from the appearance of the wall. It may, however, be used to advantage if the splices are located where doors and windows are to be cut.

The species of trees used for log house construction should be of some durable variety, such as the cedar, tamarack, spruce, pine, or hemlock. The trees intended for log house construction should be cut while they are dormant, and if the bark is to be left on they should be handled with great care to avoid bruising or scaling. The rough bark logs, due to their appearance, are preferred by many. They are, however, more subject to insect boring than are the peeled logs. If the bark is to be removed, this should be done before cutting, when the sap is rising in the spring; it is accomplished by girdling the trees about every 4 feet of height so that the bark *(Continued on page 40*



Let these drawings give you the construction details

Log cabins, to look snug and sturdy, must be well built

When Your Fireplace SMOKES

By E. L. COBB

DOES your fireplace smoke? If so, the fault is almost certain to lie in the fact that the flue is not large enough for the fireplace opening. Instead of remedying the fault by enlarging the chimney (expensive at best) why not use an effective way of decreasing the size of the fireplace opening without apparently changing it, and at the same time adding to the appearance of the fireplace unit? To find out how much smaller the opening should be, experiment by using a big sheet of cardboard to cover part of the mouth, until you find the proportion that effectively stops the smoking. (If in doubt as to proportions, send to Washington, D. C., for Farmers Bulletin No. 1230.)

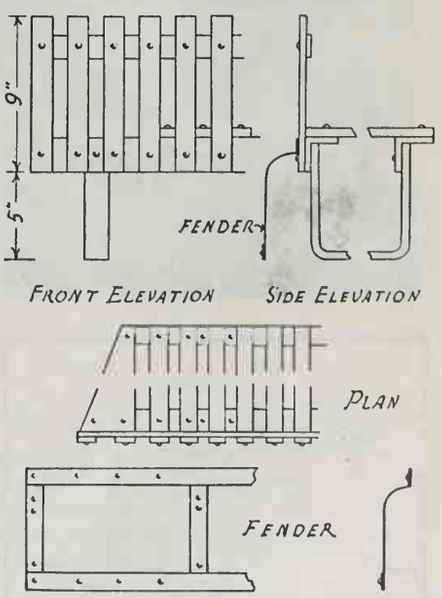
An inexpensive and practical method is to build a grate and fender as illustrated here. The minimum height of the grate and fender is 14 inches, and, as the height of the opening in the average fireplace is between 30 and 34 inches, this actually cuts the opening down to about a third its original size.

Any machine-shop worker can make such a grate. The fender is most attractive, made out of hammered copper and wrought iron; if no one is found who does this work, have a mechanic make one out of sheet metal. The fender is needed not only for looks, but in order to decrease the draft under the fire. Being loose, it can be easily removed while one cleans out the ashes and sweeps the hearth.

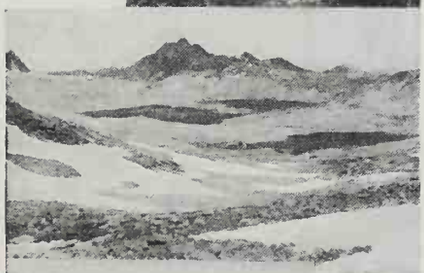
The front of the grate is made of 3/8 by 1¼-inch soft steel. The bottom bars of the grate are cut from ½ by 1¼-inch bars, and are spaced ¾ inch apart, resting at front and rear on 2 by 2-inch angle iron. If the grate is 20 inches or over in depth, it is better to have the center supported by another angle iron. The center grate bars are left loose, so that they can be turned over or replaced in case of warping. In most fireplaces the back is narrower than the front, in which case the triangular sides of the bottom of the grate (see sketch) can usually be made out of a piece of ¼ by 6-inch sheet iron cut at an angle. It will be found very convenient to have the grate resting on two or more U-shaped legs for sliding it into the fireplace opening, though it can be supported on bricks. Rivets (5/16-inch size) are used and 3/8-inch holes are drilled which should take care of any inaccuracies in lining up the holes. The grate should be set in three inches from the front of the fireplace—that is, the depth of the grate over all should be three inches less than the depth of the fireplace.

If you have a defective fireplace, try this before going to the expense of building a new chimney; it will certainly improve your fireplace and will more than likely solve your difficulties in regard to it.

Editor's Note.—In extensive remodelling or in building a new fireplace, be sure to investigate one of the new heating units that are now being used to increase the efficiency of fireplaces. The device is merely a double-walled metal form around which the masonry is built. Its duty is to conserve the heat that ordinarily goes up the chimney, converting it into steady heat waves that circulate through the room. Construction is simple and purchase price moderate. Any fuel can be used with one of these units. For particulars write to SUNSET Building Department, stating whether the fireplace is being built new or is a modernization job.



The photograph and drawings are self-explanatory. Together they illustrate the author's answer to an important fireplace question



Knapsacking Over Muir Trail

by Ruth Minton, Lodi, California

FOR two or three years my husband and I tried to get definite information about Muir Trail and the possibility of knapsacking it. Rumors we gathered in abundance. These were confusing, contradictory, and often amusing. One person, for example, assured us that the trail was littered with stores and camp commissaries where food supplies could be purchased daily; another warned us that no provisions were available.

We finally decided that we would set out and find the Muir Trail for ourselves and, if possible, hike it. Accordingly, we entered Yosemite Valley and spent a week knapsacking in the park as a preliminary warming-up exercise before starting south in search of the elusive trail.

On the morning of July 2nd we left Tuolumne Meadows and spent two delightful days hiking the 30-odd miles to the Devil's Post Pile National Monument, now a part of the national park system. One mile east of here, at Reds Meadow, we were thrilled to find our first "Muir Trail" signboard, which marks the present farthest north point of the Muir Trail. This trail was planned by the Sierra Club and projected by the state of California as a memorial to John Muir, and will, when completed, connect Yosemite and Sequoia National Parks.

From trail signboards we computed that it is 235 miles from Tuolumne Meadows to the town of Lone Pine by the Muir and connecting High Sierra trails. In all this distance there is not —or at least was not last summer— a store on or near the trail where knapsackers can reprovision. Until there are two or three stores along this route, every two hikers should take one pack animal. For those not overly robust, saddle animals also will be necessary. At present a road touches the Muir Trail only at Reds Meadow, but one is being driven up from the west toward the Yosemite-like canyon of the South Fork of the Kings, and another one is being blasted up the side of Mt. Whitney from the east toward the Outpost Camp in Ibex Park.

We spent the Fourth of July at Reds Meadow, where some of our camp neighbors drove out to a store at Mammoth and kindly brought us a supply of groceries. We planned that these should last us eight days and that we would be able to buy more at Kanawyer. On reaching the Kings Canyon, however, we discovered that the resort there had burned down years ago and that we would have to eat from our knapsacks for three more days than we had intended. However, with the aid of obliging golden trout, we fared quite well on our way to Lone Pine.

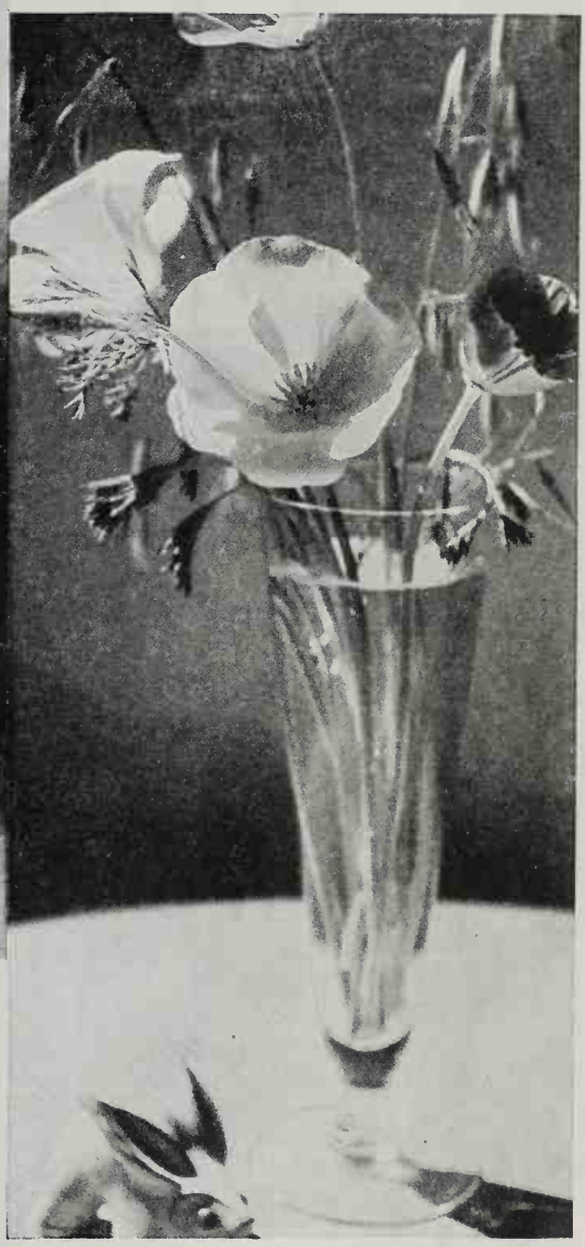
The eight passes: Donohue, Island, Silver, Seldon, Muir, Granite, Foresters, and Whitney—all above 10,000 feet in elevation, and each different—helped to make our trip a delight. Other notable scenic attractions along this granite skyway are: Mt. Lyell, Thousand Island Lake, Mt. Davis, Devil's Post Pile, Rainbow Falls, Virginia Lake, Marie Lake, Evolution Lake, the Kings Canyon at Kanawyer, and the Owens Valley from the summit of Mt. Whitney.

Besides being a paradise for fishers and photographers, the Muir Trail is a happy hunting ground for the botanist and the ornithologist. Gorgeous, fragrant flowers abound, even on the highest passes. Many of our common lowland birds such as the robin, the flicker, and the blackbird, summer at high altitudes, but in addition to these are such birds as the water ouzel, the Clarke crow, and the rosy finch, which one will never see unless he invades their land of crags and torrents.

Although there are no habitations along the Muir Trail, the High Sierra is fairly well peopled in summer with pack-train parties. It is not uncommon to meet half a dozen pack trains during a day's tramp, but again, it is possible to go a whole day along the trail without seeing a soul.

The friendly summer climate of the Sierra makes any shelter, except protection from mosquitoes, almost unnecessary. There are three houses for the shelter of travelers along the Muir Trail. The state has erected a log cabin on the South Fork of the San Joaquin, and on the 12,029-foot summit of Muir Pass the Sierra Club has built a snug house of stone as a refuge for wayfarers from the cold winds that sweep the pass. On the summit of Mt. Whitney a stone house of several rooms, built by the Smithsonian Institution, is open to all who hike to the top of the highest mountain in the United States.

Flowers of the Field Demand Simplicity of Arrangement



Two Bouquets for the Month

IN ARRANGING wild flowers, few blossoms should be used if for no other reason than to discourage ruthless destruction of our native plants. For the two arrangements pictured here I gathered a few sprays of "shooting stars," California poppies, and wild grasses from my own hillside, and in transplanting them to vases tried to capture some of the sunshine and delicacy of early spring. One big thing to remember in flower arrangement is that charm is as often achieved by omission as by addition. Just because you have an armful of blossoms, do not crowd them into a container. Display the individual flowers and leaves so that detail of line and color may be studied pleasantly. As nearly as possible I try to duplicate the effect of the flowers as they actually grow in field or meadow. For instance, many of our tiny, short-stemmed flowers grow in such profusion as to carpet a hillside. In arranging such bloom in bouquets I like to achieve the same compactness in a low bowl or container. In the case of long-stemmed flowers, however, I like to give that feeling of "reaching for the light" as is indicated in these two bouquets. Particularly is this true of the delicate-stemmed varieties which in real life swing and sway in the spring breeze.

In most cases the foliage of our native plants is as lovely as the blossoms. It is possible, however, to add interest occasionally by using sprigs of other plants—particularly when different shades of green or a different design is indicated.

Most of our flowers of the meadows and woods are of delicate stem, which means that they soon die when gathered, unless plenty of water is given them. That is why I chose the clear glass vase for the poppies, thus emphasizing again that these blossoms, common though they are, are precious heritages of our western springtime.—C. C.

PHOTOGRAPH BY HORACE BRISTOL

WORK OF ART OR MERELY WORK?

WESTERN FOODS & HOUSE-KEEPING

Conducted by GENEVIEVE A. CALLAHAN

HAS it ever occurred to you that, with the possible exception of singers, all artists do things with their hands? Pianist, violinist, composer, sculptor, painter, etcher, writer—each must develop skill in the handling of certain material things in order successfully to catch that spiritual something which determines whether his product is a work of art, or merely work. Not everyone who uses his hands is an artist, of course, but certainly everyone who is an artist must know how to use his hands. Even dancers and actors—yes, singers, too—have to learn to use their hands gracefully, to convey an idea.

To convey, or express, or carry out an idea! That is exactly what we use our hands for in housekeeping tasks, isn't it? We want to carry out the idea of a well-kept, well-ordered, comfortable, interesting home, in which well-planned meals are nicely served. Not as unskilled laborers but as skilled artisans—yes, artists at times!—do we make use of these flexible appendages in creating order and beauty in our own and our families' daily life.

Sometimes, when you are standing on aching feet, ironing little daughter's brief, perky school dresses, you feel a bit rebellious and resentful against your lot. Ironing isn't art, it's just plain hard work, you mutter. Well, there probably *is* more work than artistry about it—but did you ever have a heavy-handed, slap-stick ironing woman do your clothes? There is a little more "art" about the way you do them, isn't there? Another thing: ironing, as such, may not seem to mean much. But think what would be the effect on the personality of your little daughter if you were to send her to school in an unironed dress! There is some such reason back of every one of the routine tasks that we do day after day, without stopping to inquire just why we do them.

There was a time when it was *(Continued on page 24*

PUBLIC LIBRARY

WHAT HAM, ARABELLA, WHAT HAM! MY HOME LIFE WOULD BE A HAPPIER THING IF ANGIE COULD COOK HAM LIKE THIS.
1
OH, WILLIE, HOW COULD YOU BE SO CRUEL? I SLAVED OVER THAT LAST HAM I BAKED!
2
YOU SAY IT WAS A SWIFT'S PREMIUM HAM? AND WHAT? YOU BAKED IT WITHOUT PARBOILING? NOT REALLY, ARABELLA! THAT WOULD BE TOO DIVINE!
3
MY, BUT THIS IS EASY! I NEVER DREAMT THERE WAS A HAM THAT YOU COULD BAKE WITH NO PARBOILING ... AND TO THINK THIS ONE ACTUALLY TASTES BETTER!
4
AREN'T YOU PROUD OF YOUR LITTLE WOMAN, DUCKIE?
MY ANGEL! I ALWAYS SAID YOU WERE THE WORLD'S BEST COOK!
5

SO EASY! *Simply bake Swift's Premium in a covered roaster with 2 cups of water. Allow about 21 minutes a lb. for a large whole ham; about 25 minutes a lb. for smaller (up to 12 lb.) hams or half hams. Use a slow oven (325°). Lift off rind; coat surface and brown as usual.*

Copr 1935 by Swift & Company

No danger of unkind comparisons coming *your* way if you buy Swift's Premium Ham and bake it without parboiling. Because Swift's Premium is given the famous mild Premium cure, then *Ovenized*—smoked by an exclusive method, *in ovens*—it is so extra mild and delicious that parboiling is totally unnecessary. Just try Swift's Premium, baked this easy way. It makes home life a happier thing for all concerned.

SWIFT'S PREMIUM HAM

How'd you like to have a couple of fine new Cannon dish towels? They're free for the asking. To get them, all you need to do is fill in *this coupon* and mail it to Swift & Company, Dept. AD-22, South San Francisco, Calif.

NAME.....CITY.....

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commuters nerves
— but he'll have a woodsman's appetite

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"There is no substitute for Gottschalk Quality"

Gottschalk's
METAL SPONGE

Work of Art or Merely Work?

(Continued from page 22)

considered in very bad taste for a girl not to know how to manage the affairs of a home. Then the pendulum swung the other way, and mothers took pride in the fact that their daughters "didn't know how to boil an egg." Now, luckily, the pendulum has swung again. Food, and the cooking of it, are favorite topics of conversation wherever women, or men and women, get together—and if you can't chime into the general argument over how many minutes to roast a wild duck, or whether or not to use an egg in the stuffing for roast turkey, you are just out of the conversation, that's all!

The appreciation of good cooking, and the enjoyment of a well-kept house, have their roots in early childhood. According to my way of thinking, children must have a hand in the doing of household tasks, a hand in the cooking, in order to develop not only skill but ideas on these important subjects. I have no statistics or surveys at hand to back me up, but it is my opinion that a girl could be reared in an ideal environment, so far as good taste in home furnishings and arrangement was concerned; she could be fed perfectly balanced, beautifully served meals three times a day; and when she was grown up and married, that girl would have absolutely no conception as to how to go about achieving a similar setting for her own new household, or how to plan, much less prepare and serve, the simplest of good meals for her family.

Homemaking Is Based on Housekeeping

As the time and opportunity of mothers to train their daughters in homemaking duties have been encroached upon by the multiplication of outside activities for both, the schools have of necessity taken over more of this training. Home economics courses have become a regular part of school curricula, but not always, I am sorry to say, are they required courses. As a consequence we find more and more groups of serious-minded young wives and mothers (girls from homes well-staffed with servants, who have married rising young lawyers and doctors and bond salesmen whose incomes do not rise as fast as their expenses do)—we find such young women banding themselves together to learn at the age of 25 what they should have learned before they were 15! How to roast meat; how to do the baby's washing; how to clean the living room thoroughly and quickly; how to iron little daughter's dresses with a professional "French laundry" finish; how to wash dishes efficiently. Isn't it just a little bit too bad that every girl can't learn, at school and at home, these and other fundamental homemaking tasks?

Family Relationships Are Up to Mother

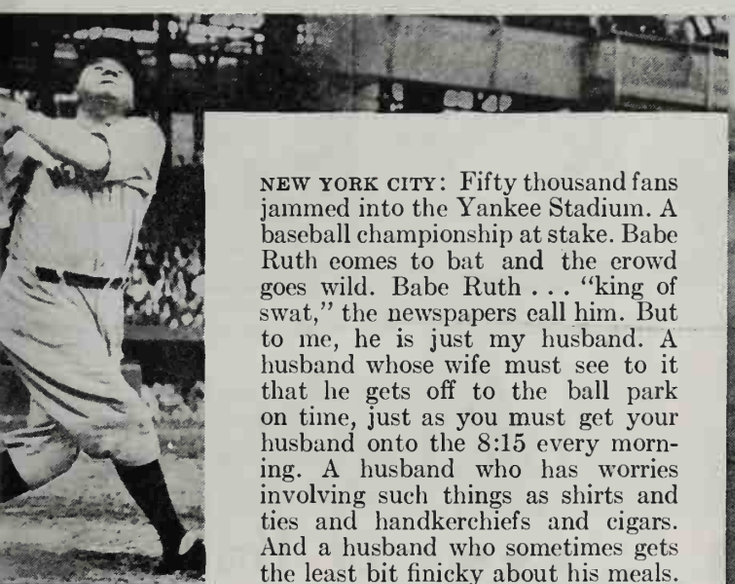
I am aware that the trend in high school home economics courses at present is toward a subordination or elimination of the so-called "practical" material, and the substitution of courses in "Family Relationships" and the like. Certainly we cannot learn too much about family relationships, about the art of getting along well together, at home and elsewhere. But I wonder.

I wonder if the homes ten years from now would not generally be happier homes if the girls learned now, very thoroughly, the best and easiest ways of carrying on the mechanical side of homemaking. Are more homes of today broken—or at least badly warped—because the wife has never had a course in family relationships, or because she is a poor housekeeper and manager? Is it more vital that she be able to analyze why her husband acts irritably, or that she know how to overcome that irritability by serving him a gorgeously broiled steak with a perfect baked potato, and some fresh peas boiled just the right length of time so they are bright green and unwrinkled, and a green salad with French dressing, and top it all off with a light and delectable apple pudding, all served on a fresh, beautifully ironed table cloth? Personally, I'm for that kind of applied psychology!

What do you think of this matter of training your daughters for homemaking 10, 15, 20 years from now? Talk it over with your friends and neighbors, and let me know what you think. I am open-minded, I hope, but I still think that an artist must have skill in her fingertips before she can create lasting, living beauty. And that is what we want our homes to represent.—G. A. C.

"Are my Problems with my Husband Different from Yours?"

ESSAGE TO WIVES FROM *Mrs. "Babe" Ruth*



NEW YORK CITY: Fifty thousand fans jammed into the Yankee Stadium. A baseball championship at stake. Babe Ruth comes to bat and the crowd goes wild. Babe Ruth . . . "king of swat," the newspapers call him. But to me, he is just my husband. A husband whose wife must see to it that he gets off to the ball park on time, just as you must get your husband onto the 8:15 every morning. A husband who has worries involving such things as shirts and ties and handkerchiefs and cigars. And a husband who sometimes gets the least bit finicky about his meals. Does that sound like a description of your husband? It's a pretty good picture of my husband, the big, grown-up kid the baseball fans all love as "the Babe".

Men are pretty much alike, whether they're baseball heroes or bank secretaries. We know that sometimes they're pretty much of a problem, too. Does your husband yell for a hot water bottle when he gets a cold? Does he fuss if the roast is underdone; fidget when he has to wear a dinner jacket; howl when he gets a toothache? Take it from me, Babe does all of those things, just like your John or William or Herbert.

And Babe, like almost all men, sometimes depends on his wife to worry about his food. He has the common failing of all men, who expect dinner to appear by some means of magic, precisely at the right time, with precisely the right things to eat. As a matter of fact, Babe may be a little fussier than some men when it comes to food because he is an athlete.

You all remember several years ago when the Yankees were on a spring training trip and Babe collapsed on the platform of a small town railroad station. But perhaps you don't know that the reason he went to the hospital with that case of indigestion was because he had eaten a little more than was wise.

So having achieved what the newspapers called the world's most famous stomach-ache, Babe has been more careful about his diet ever since.

Take breakfasts for instance. If he weren't an athlete he might either be satisfied with a glass of orange juice and some coffee, or go the other way around and eat a breakfast big enough for three men.

One day I was talking to a doctor. He told me this: "Select a breakfast that is easy to digest, one that is not only appetizing but satisfying and filled with energy."

"For example, what?" I asked. "Quaker Puffed Wheat or Puffed Rice with whole milk," he answered promptly.

He went on to explain that by the "shot from guns" process Puffed Wheat and Puffed Rice are expanded eight times the size of the raw grains, the food cells burst open and every atom of energy made almost instantly digestible. That's why they are crisp as toast and so tempting to the appetite.

"It's an exclusive Quaker process," he added, "and so of course there's no other breakfast food quite like them."

I tried his suggestion. Babe liked Puffed Wheat and Puffed Rice at once. Of course, he doesn't bother to analyze just why I want him to eat them. He doesn't interest himself much with proteins and calories and energizing qualities. But he does know that they taste good and that they stay by him.

"They're swell," is his way of expressing it, and I agree with him. They have solved our breakfast problem, and that, as any wife knows, is a big problem solved.

FREE TEASPOON

Here's a gift you'll want—a beautiful Carlton silver-plate teaspoon in the modernistic Mansfield pattern. This graceful spoon is guaranteed by the makers of America's finest silverware. To get your gift teaspoon, just mail the tops from two packages of Puffed Wheat or Puffed Rice to the Quaker Oats Co., 525-A Market St., San Francisco, Calif., and you will receive this handsome teaspoon absolutely free. Don't delay. Act now!

DO *you* want to surprise your husband, too? Do you want him, all unsuspecting, to eat leftovers and love 'em? Send for the new Lea & Perrins' Recipe Book, just off the press. Of its 180 grand new recipes 40 utilize leftovers, magically transforming them into dishes *de luxe*—thanks to Lea & Perrins, the *original* Worcestershire. It brings out the full flavor of food, gives the simplest recipe undreamed-of deliciousness. Get a bottle of Lea & Perrins today. And mail coupon below *now*—learn delightful new ways to prepare meat, fish, soups, sauces, salads, entrées, appetizers.

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For Two Tables ♠♦♥♣ of Bridge

A LUNCHEON menu that is unusual, can be prepared well in advance, is easy to serve, looks pretty on the plates, and tastes delicious: isn't that what all of us are looking for when we begin to make plans for entertaining our card club?

Here is just such a luncheon—one that I have found both unusually successful and unusually easy to manage. The recipes are planned to serve eight persons, but can be doubled or halved as desired.

Deviled Crab in Ramekins
Potato Chips
Cranberry Salad
Hot Rolls and Butter
Macaroon Pudding
Coffee

Both the cranberry salad and the macaroon pudding may be—in fact, should be—made the day before the luncheon. Though both these recipes call for gelatine, the resulting products are so unlike in texture and flavor that it is quite permissible to serve them at the same meal. Potato chips and rolls may be made or bought, and reheated in paper bags or in a covered casserole in the oven at serving time.

Here are my recipes for the three dishes to be made for the occasion:

DEVILED CRAB

Serves 8

3 tablespoonfuls of butter
3 tablespoonfuls of flour
2 cupfuls of thin cream or whole milk
1 small can (6½ ounces) of crab meat, or meat of 1 large, fresh-cooked crab
2 hard-cooked eggs
1 small can of mushrooms
½ teaspoonful of mustard
1 tablespoonful of lemon juice
1 teaspoonful of salt
Dash of Tabasco sauce
Dash of Worcestershire sauce

Melt the butter in upper part of double boiler over direct heat, blend in the flour, mustard, and salt. When smooth and bubbling, add the thin cream or milk gradually, stirring constantly to prevent lumping. Put over hot water and cook 15 to 20 minutes. Add the crab meat, carefully cleaned and cut into small pieces, the hard cooked eggs chopped fine, and the mushrooms cut into quarters. Just before removing from the fire, add the lemon juice and sauces slowly and carefully. Serve immediately in hot ramekins or in timbale cases, with a sprinkling of paprika or chopped parsley over the top. *(Continued on page 35*

SEE! · TOUCH! · TASTE!

Calumet's "Velvety Crumb"

BEAUTIFUL as this photograph is—after all, it's only a photograph. You cannot fully appreciate Calumet's lovely, velvety quality until you see it with your own eyes—in a cake from your own oven—one that you can touch and taste, as well as see!

So make a Calumet cake yourself—using the thrifty Calumet proportion (*only one level teaspoon of Calumet Baking Powder to a cup of sifted flour in most recipes*).

Cut a slice of that Calumet cake. Feel a bit between finger and thumb. Soft as velvet! . . . Then touch the cut surface. It springs back, tenderly moist and elastic . . . Now taste it. Velvet-fine, velvet-smooth!

Such melting delicacy is made possible by Calumet's Double-Action. One action begins in the mixing bowl—but the second is held in reserve to act in the oven-heat. And all through the baking, the tiny bubbles rise, creating cake as delicate as a cloud!

Simple or elaborate . . . every Calumet cake you make has this same lovely "velvety crumb." You can see it in the six cakes pictured here—America's six favorites. Chocolate Layer Cake, Coconut Layer, Creole Fudge Cake, Devil's Food, Lady Baltimore Cake, and Spice Cake with Mocha Frosting.

You'll find Calumet recipes for these six cakes and many others in this new baking book.

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In 23 easy picture-lessons, this unique book shows you how to bake everything from pancakes to wedding cakes. How to measure, sift, cream, beat, fold, prepare pans, regulate ovens. How to make flaky biscuits, muffins without "tunnels," perfect pastry, frostings, meringues.

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NRA

Knew her cakes were the "just ordinary" kind

Cakes lacked magic touch till she found the Formay method

Mrs. Mitchell had been discouraged:

"I had almost given up trying to make anything but 'just ordinary' cakes. Try as I might, they weren't the rich, extra-tender kind a woman loves to serve. Then I heard of the Formay method and tried it. The result: cakes that are the envy of all my friends. I'll use nothing but Formay from now on." (Portland, Oregon)

It helps you make better cakes . . . or money back!

Do you have trouble making cakes you're proud to serve? Even when you slave over them, do your cakes often turn out "*just ordinary*"?

Now you can put an end to such near-failure. For here is help new in cake baking. This Formay method *guarantees* you can make far more delectable cakes—*or your money back.*

How can this offer be made? Quite simply. You see Formay actually produces a far more satisfactory cake than you can be sure of getting with ordinary shortenings. It is a trouble-free shortening, one that helps you bake cakes that *always* turn out perfect, wonderfully tender.

First it creams better, more quickly. Then, as the cake rises in your oven, Formay holds the flour-and-sugar particles together with a more fragile, more delicate bond. So "tunnels" shouldn't come into your Formay cakes. They are silken, fine in grain. They cut at a touch of the cake knife. Much more tender!

And Formay cakes don't dry out so quickly as those made with ordinary shortenings. Formay is wonderfully pure. Tasteless and odorless, of course. You keep it right in your pantry, because Formay never loses its fresh goodness.

So we ask every woman who has ever had trouble in baking perfect cakes to try Formay just once—under our positive money-back guarantee. When you get Formay (in 1, 2, 3 or 6 pound tin), ask your grocer for Martha Logan's free booklet which explains the Formay cake method.

Follow it. If Formay does not definitely better your cakes, *we give all your money back!* Swift & Company, Purveyors of Fine Foods.

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FREE—the booklet that helped Mrs. Mitchell

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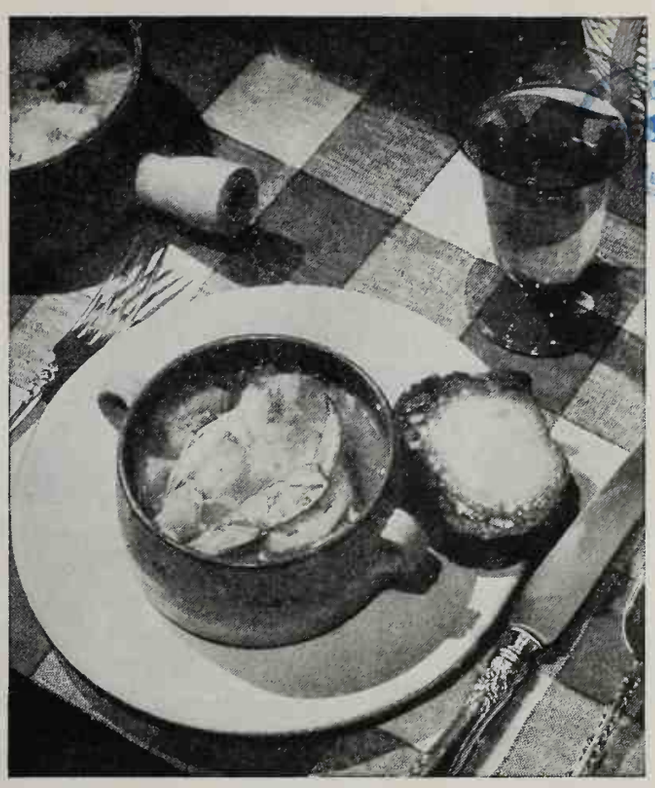

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Bouillabaisse à la Western

WHOEVER said that bouillabaisse could not be made outside of Marseilles had never had the pleasure of dwelling on the Pacific Coast.

Our shellfish are as delicious as any to be found anywhere in the world, and certainly our fish are as firm and sweet as those caught in the Mediterranean. So there remain only the seasonings to be located and run down; much tasting; and a cunning hand on the part of the cook. (The word bouillabaisse, by the way, is pronounced "boo-ya-bess'" or "boo-ya-base'.")

Having eaten the real thing on its native shore, so that I knew the flavor I wanted, by dint of much experiment I found the seasonings to produce it.

I like to use mussel or clam broth for a stock base. One can do without it, but the result is not quite so rich.

Scrub two dozen mussels or hard-shell clams until perfectly clean. Drop them, shells and all, into a quart of boiling water and boil slowly for an hour. Strain the broth and set aside. (The clams or mussels are discarded.) You will need also:

- 2 pounds of ling or rock cod or fresh salmon, cut in 6 pieces
- 1 pound of filleted sole or flounder
- 1 dozen razor, mud, or Quahaug clams
- 2 crabs, cooked and picked from the shell

The largest legs of the crab are only cracked, and the meat left in the shell. One leg is served in each plate to simulate the small *langouste* usually served in France. Have all fish cleaned and boned, all shellfish cleaned and free from sand; then set about preparing the stock, for the fish itself cooks only a short time.

Have at hand, onions, garlic, tomatoes, and the seasonings, for without the herbs and seasonings you would never have bouillabaisse—only fish stew.

Peel and cut fine one large onion and two cloves of garlic. Pour one-half cupful of salad oil into a heavy kettle, add the onion and garlic, and fry until yellow but not brown. Add two tablespoonfuls of thick tomato paste. (This comes in small cans and may be obtained at any Italian store, or a domestic brand may be used.) Lower the flame and stir the paste through the oil, adding at this time half a teaspoonful of crushed dried thyme. (This herb is also from the Italian store. Much of it is grown here in the West and is to be preferred. That from the importers grows wild on the hills of Greece, I believe. A five-cent bunch will last a long time.) Fry the thyme and the paste in the oil; for some reason this makes the flavor better, a subtle blend, with no raw taste.

Now add the clam or mussel broth, one quart of *(Continued on page 34*

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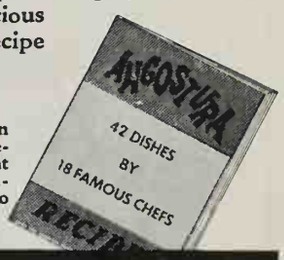

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250 PARK AVENUE, NEW YORK

TELL ME, PLEASE

In this February SUNSET there are four food articles in addition to the six recipes in The Kitchen Cabinet. Will you please look at all of these recipes and food ideas and then write me which of the entire collection makes you the hungriest? This test is best made on an empty stomach.—G. A. C.

Schilling
Pure Vanilla
Its delicate flavor never bakes out
nor freezes out.
A Schilling & Company—San Francisco

Crumb Coffee Cake, Superb
SUGAR
SHORTE
B.P
Work shortening into flour, sugar and spices
Set aside one cupful of this crumbly mixture
SODA
Add remaining ingredients to mixture in bowl
Spread half the reserved crumbs in bottom of buttered pan
Please!
Ruth Taylor
Add batter, top with rest of crumbs and bake. Let cool in the pan

the Kitchen

These recipes are just the right size to mount on filing cards, or they may be pasted in your cooking scrap book. You are invited to send in your own best recipes—as many as you wish, each recipe written on a separate sheet of paper. Insofar as possible state the brand name of each ingredient that you use

CRUMB COFFEE CAKE SUPERB

(Illustrated on this page)

SUNDAY BREAKFAST DE LUXE

Chilled Fresh Orange Juice and Canned Pineapple Juice, Mixed
Scrambled Eggs with Crisp Bacon Curls
*Crumb Coffee Cake Superb, Served Warm
Coffee

This recipe I managed to get from the cook at the David Cary Smith Inn at Brownsville, Washington, 13 years ago. It is delightful for luncheon or any other meal.

- 1 cupful of sugar
- 2 cupfuls of all-purpose flour
- ½ teaspoonful of ginger
- ½ teaspoonful of cinnamon
- ½ teaspoonful of nutmeg
- ½ cupful of butter or other shortening
- 1 egg, beaten
- ½ cupful of sour milk or buttermilk
- ½ teaspoonful of soda
- 1 teaspoonful of baking powder
- ½ cupful of raisins
- ½ cupful of chopped nuts if desired

Sift together the sugar, flour, and spices, and work in the shortening as in making baking-powder biscuits. Take out 1 cupful of this crumbly mixture and set aside. Mix together the beaten egg and the sour milk to which the baking powder and soda have been added, and stir into the flour and shortening mixture in the bowl, beating just until well mixed. Add the raisins and nuts last. Butter a round or square cake pan with fairly deep sides; in the bottom spread half of the reserved crumbs, pour in the batter, spreading it evenly, then sprinkle the remaining crumbs over the top. Bake 40 minutes in a moderate oven (350°); let cool in the pan.—Mrs. C. W. S., Seattle, Washington.

BROILED EGGPLANT

GOOD FOR THE SILHOUETTE

Broiled Rib Lamb Chops
and *Broiled Eggplant
Escalloped Tomatoes
Toast Salad of Mixed Greens
Lemon Chiffon Pie
Coffee

This is an easy and delicious way with eggplant, which is in our western markets practically the year round. Wash the eggplant but do not peel it. Cut off the stem end and slice crosswise about half an inch thick. Brush generously with softened butter and sprinkle lightly with salt and pepper, then place on the broiling rack or on a cookie sheet, and brown lightly under the broiling unit. When one side is nicely browned, turn with a spatula, butter and season as before, and let brown. It takes about 15 minutes to do both sides. The slices keep their shape well and are a decorative addition to either a vegetable or grilled plate dinner.—J. N. W., Santa Barbara, California.

LINCOLN LOGS

These fruit-candy logs are ever so easy to make, and they add an appropriate touch to bridge refreshments or luncheon menu for a patriotic party. They call for:

- 1 package of dates
- 1⅓ cupfuls of shredded cocoanut
- 1 cupful of nut kernels
- ¼ pound of dried figs
- ¾ cupful of dried apricots
- 1 tablespoonful of grated orange rind
- 1 tablespoonful of orange juice

Chop, or run through a food grinder, the dates, cocoanut, nuts, apricots, and figs, and knead in the orange rind and juice. Divide the fruit paste in halves and roll each into a long cylinder about ½ inch thick. Roll these in chopped toasted cocoanut or chopped nuts, and cut into "logs" of the desired length—an inch or longer. Wrap in waxed paper if the logs are to be kept for any time. The recipe makes about 1¼ pounds of delicious sweetmeat.—Mrs. C. B. D., Kelso, Washington.

Cabinet

Recipes having a "western flavor" are preferred; those from eastern states are not acceptable. On publication, $1 is paid for each recipe printed; unused contributions can not be acknowledged or returned. Address your letters to Genevieve A. Callahan, The Kitchen Cabinet, Sunset Magazine, San Francisco

YUMMY BALLS

(Illustrated on this page)

A COLD-DAY PICNIC

(Wrap hot casseroles snugly in newspapers)
Escalloped Potatoes (Hot)
*Yummy Balls in Casserole (Hot)
Grated Carrot, Cabbage, and Nut Salad, in a Jar
Hard Rolls Sweet Pickles
Ripe Olives
Apple Pie (Warm) with Cheese
Hot Coffee

These meat balls are very popular with my family and friends—in fact, one friend specifies them when she accepts an invitation to dinner. They are very adaptable; if anyone is late it doesn't matter a bit, and if any are left over (which is doubtful) they are almost better warmed over than when first made. But here is the recipe:

1 pound of ground beef
½ pound of ground lean pork
1 small onion, minced
½ cupful of uncooked rice, washed thoroughly
½ cupful of cracker crumbs
1 egg
Salt and pepper

Mix these ingredients well together (it is easiest to use the hands for this). Shape into balls about the size of golf balls, and pile in a well-oiled casserole. Pour over all one can of tomato soup thinned with a little water, cover the casserole, and tuck into the oven. If you are baking something else at the same time (and why not?), this dish adapts itself nicely to almost any temperature. In a moderate oven (375°) they will bake in about an hour. When done, the rice has puffed up and is sticking out of the balls most decoratively, and the soup and the fat from the meat have combined to form a delicious sauce. This recipe makes about 30 good-sized balls; allow 2 to 4 to a serving, depending upon the occasion and the known appetites of guests. At the beach, for example, the dish will probably serve not more than 6 hungry fishermen or bathers.—L. M., Portland, Ore.

SOUR CREAM CANDY

1 cupful of brown sugar
½ cupful of sour cream
1 ounce of bitter chocolate, grated
½ teaspoonful of salt
½ teaspoonful of vanilla

Boil the sugar, cream, and salt together until they form a soft ball when tested in cold water. Add the vanilla and the grated chocolate, and beat until creamy, then pour into a buttered pan, let cool, and cut into squares. The chocolate may be omitted. Nuts, cocoanut, or chopped dates may be added before beating, either with or without the chocolate. *Editor's Note.*—One word of caution: if the sour cream you are using is extremely rich, you will do well to dilute it with a little milk—sweet or sour, fresh or evaporated.—H. B., Los Angeles, California.

RED CABBAGE RELISH

TRY THIS WITH PORK CHOPS, OR CORNED BEEF HASH

This simply made pickle or relish is positively beautiful to look at, as well as decidedly good to eat. Select a good, firm 3-pound head of red cabbage—this will make 2 quarts of relish. Slice the cabbage very, very thin, or chop it with a knife; do not use the food grinder for this. Put into a glass or crockery bowl (do not use metal, or it may discolor the cabbage) and mix a cupful of salt with the chopped cabbage. Let stand over night. In the morning, prepare spiced vinegar. I use good cider vinegar, diluted to half strength with water. To a pint of weakened vinegar add ¼ cupful of mixed pickling spices, let come to boiling, then remove from heat and let cool.

At a convenient time, drain the cabbage fairly free of brine and pack into scalded glass jars. Pack firmly, seeing that the spices are distributed throughout, and adding vinegar from time to time as you work. The relish may be used after standing only an hour, or it can be sealed in jars—though it keeps indefinitely without sealing.—Mrs. T. H., Gallup, New Mexico.

Yummy Balls
Have meat man grind pork and beef together
RICE
Add other ingredients, mixing very thoroughly
Shape into balls and pile into oiled casserole
Pour diluted tomato soup over balls, and bake
Serve at home or at the beach to delighted family

When Sandwiches Go fancy

Open-face sandwiches offer limitless opportunities for design, and for flavor, too. Allow at least five per person for a tea or cocktail party, and make them as short a time as possible before serving, for freshness

A tiny whole egg-tomato reposing on a circle of graham bread spread with mustard mayonnaise makes the unusual appetizer that serves as the "eye" of the fish-shaped plate below

Those calla lilies will go fast. To make them, fold a thin, square slice of smoked salmon to enclose a center of chopped egg white, and put in green pepper strips for stamens

Put softened cream cheese (blended with butter as usual) through a pastry tube to form a border, fill in the center with currant jelly, and you have something delightfully simple

Next to the eye, and repeated at the opposite side of the plate, is a whole crab leg on a mayonnaise-spread oblong of white bread. A strip of green pepper adds color interest and snap

Tiny rounds of white bread spread thickly with caviar (flavor it well with lemon juice and grated onion) with sieved egg yolk garnishing the edges—these are delectable indeed

Just for variety spread thinnest slices of white bread with blended cream cheese, pimiento cream cheese, and butter; roll up, fasten with a toothpick, toast, and serve hot. Good!

Crescents of white bread topped with pimiento cheese (always cream the cheese with a little softened butter for easy spreading) and decked with slices of stuffed olives, surround prawns which rest on diamonds of rye bread spread with mustard mayonnaise

Watch them disappear, those oblongs of white bread spread with cream-cheese-and-butter, with salted pecans in orderly rows on top. At the tail of the fish you will discern the popular avocado canapé: three avocado slices (dip in lemon juice to prevent darkening) on a mayonnaise-covered oblong of white bread

A circle of white bread spread with anchovy paste, then a slice of hard-cooked egg, then an anchovy curled on top—it's always good!

GLOBE "A1" PRODUCTS

GLOBE "A1" PRODUCTS MAKE "A1" COOKS

GLOBE "A1" BISCUIT FLOUR

So many thrifty uses

Makes light, fluffy, melt-in-your-mouth biscuits by just adding water. Delicious, feathery dumplings, quick nut bread, cobblers, meat pie crust . . even doughnuts...all in a few minutes from this magic package. (No "baking powder taste"!)

GLOBE "A1" PANCAKE and WAFFLE FLOUR.. *Contains Buttermilk*

Makes light, tender pancakes just by adding water. Use it for delicious crunchy waffles, too! Try it and see what a rich, old-fashioned goodness the buttermilk adds!

GLOBE "A1" MACARONI, SPAGHETTI & NOODLES

Made in a CLEAN, sun-lit plant!

100% Semolina products that are rich in the flavor, energy value, and body-building qualities of Durum wheat. The noodles contain real egg yolks for added food value and richness.

GLOBE "A1" COOKING & SALAD OIL

for rich, NUT-LIKE FLAVOR

A delicate, golden oil which adds flavor to salads and fried foods. Wonderful for deep-fat frying and baking. Economical, because it doesn't cook away or retain food flavors.

GLOBE "A1" FAMILY FLOUR

for every baking purpose

Say "goodbye" to baking failures with this soft, velvety, all-purpose flour. It's so light, fluffy and easy to handle. Specially blended for California climatic and cooking conditions... one reason why it never fails.

S-8

FIVE GLOBE MILLS IN CALIFORNIA

favorites
with the great majority

Snow Flakes

they're Oven Fresh *wherever you buy them*

"Appetizers . . ." someone says . . . "that means delicate, flaky, tender Snow Flakes." So many hostesses these days are discovering new uses for Snow Flakes and building reputations for originality!

The secret of the great popularity of Snow Flakes all over the west is the oven-freshness and their crisp, delicate texture. Nearby Uneeda Bakers' bakeries deliver these appetizing little squares to your grocer soon after they are baked. Double wax-wrappings keep that fresh, crisp texture intact.

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"Uneeda Bakers"

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sized packages

"Let's Dance"

Tune in Uneeda Bakers' "Let's Dance"! 3 solid hours of real dance music every Saturday night from 9:30 until 12:30 over National Broadcasting stations KPO, KFI, KGW, KOMO, KHQ, KFSD, KTAR, and KDYL. (KDYL 10 p.m. to 1 a.m.).

Have a party in your home — serve "Uneeda Bakers" crackers, cookies and cakes.

Bouillabaisse

(Continued from page 29)

hot water, one small bay leaf, two large sprigs of parsley, cut fine, and two cupfuls of stewed strained tomato. Twist a strip of lemon peel into the stock, and add the juice of a lemon. Salt to taste (do be sure to taste it!), and dash in a bit of cayenne pepper. Simmer ten minutes; then, if you have it, pour in half a cupful of sour white wine. Last of all drop in a very small pinch of powdered saffron. The saffron is quite essential to real bouillabaisse. It must, however, be used very sparingly. It should taste like a whiff of the high Spanish meadows from whence it comes, not like the combined odors of an apothecary's shop. Saffron is made from the stigmas of the exquisite meadow crocuses. Ask for the imported variety at your druggist's. He will put it in the mortar for you and powder it if you ask him. The amount you will get for 25 cents will be very small, but it will last for years!

Cut the fresh clams in small pieces and drop into the soup, cook ten minutes, now add the pieces of fish and cook 20 minutes longer. Just before serving add the crab meat and the legs, and heat through. While this is going on, toast thick slices of crusty French bread.

For a dinner party I use a large red and white checked table cloth. The candles are white in clear glass sticks, the flowers red, yellow, and tawny orange shades in a red glass bowl. All other glass is bright red and the china plain white.

The bouillabaisse is served at the head of the table from a huge French casserole—the glazed-inside, rough-outside kind with a big handle. Each plate is served with some of each kind of fish, much of the broth, and a crab leg. The hard toast is passed, to be added to the plates or not as the guests may desire.

A yellow pottery bowl is filled with radishes, green and ripe olives, crisp quarters of pale, tangy finocchio, and crunchy celery hearts.

At my end of the table I have a large Majolica bowl of salad, our salad fork and spoon of carved wood, and a pile of red glass plates. The salad is composed of all the green things in the market: endive, hearts of lettuce, tiny green onions, spicy watercress. I have a small bowl of French dressing ready to dash over the salad just before I serve it. This dinner needs no other accompaniment.

The dessert is as simple as it is European—a plate of cheese of several kinds, and water crackers or whole-wheat wafers. And then, fruit. In summer our big pewter plate is covered with green fig leaves, and holds peaches, pears,

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ripe figs, and luscious slices of golden melon. In autumn I line the plate with dark red oak leaves which have been dried to keep their color, and when it is piled with tawny oranges, pomegranates, and persimmons, and strung with pale green grapes, it never fails to bring a response of ohs and ahs as our guests wait for the coffee that finishes a perfect dinner.—FLORENCE M. COMBS, Portland, Oregon.

For Two Tables of Bridge

(Continued from page 26)

Molded cranberry salad is as good with crab as it is with chicken or turkey or roast pork. If you have not enough individual molds, remember that custard cups or even coffee cups may be used. Since the macaroon pudding is cut into squares to serve, it is better to use round molds for the salad.

CRANBERRY SALAD

Serves 8-10

2 cupfuls of sugar
½ cupful of water
1 pound of cranberries
1 tablespoonful of gelatine
4 tablespoonfuls of cold water
1 tablespoonful of lemon juice
1 cupful of nut kernels
1 cupful of diced celery

Boil the sugar and water until the sugar is dissolved. Add the cranberries to the boiling sugar and water mixture and boil until they pop. Add the gelatine, softened in cold water, and stir until dissolved. Cool and add lemon juice, nuts, and diced celery, and pour into molds to congeal. Turn out and serve on lettuce with mayonnaise or boiled dressing made fluffy with whipped cream. This salad is a beautiful color and is delicious, too.

MACAROON PUDDING

Serves 8

3 eggs, whites and yolks separated
1 pint (2 cupfuls) of milk
¾ cupful of sugar
1 tablespoonful of gelatine
4 tablespoonfuls of cold water
1 dozen macaroons, crumbled

Heat the milk in a double boiler, and add the sugar mixed with the beaten egg yolks. Add the soaked gelatine and cook, stirring frequently, for 20 minutes or until the mixture curdles. Remove from the fire and fold in the egg whites, beaten stiff. Put alternate layers of macaroon crumbs and custard mixture into a flat pan. Chill. This pudding turns out easily and is very attractive, since the custard mixture separates and the "jell" is on the top when turned out. Cut into squares and serve with sweetened, flavored whipped cream.—BEULAH ALEXANDER.

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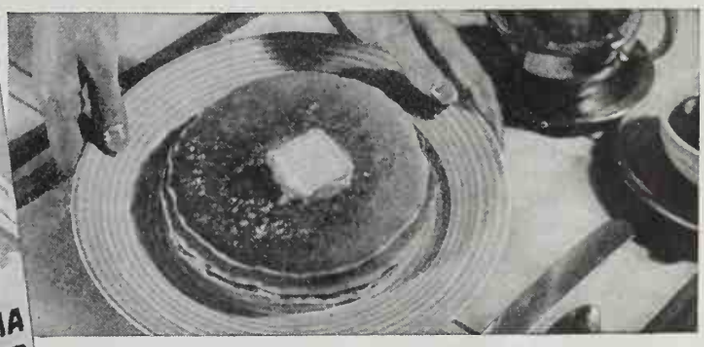

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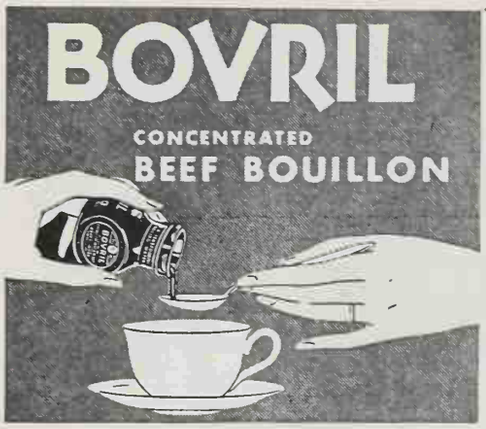

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Over the Grill

In One Rumpus Room

IT WAS at a barbecue supper in Los Altos that that I first heard about the Lachman grill. Mr. Lachman himself, in cook's cap and apron, was chef for the evening, broiling steaks for the multitude under a spreading oak tree. As my teeth sank into a juicy morsel, hot off the pit, I turned impulsively to my neighbor.

"Mm-mm," I exclaimed, a bit indistinctly, "did you ever taste anything so good in all your life? That man can cook!"

"He's had lots of practice," came the answer. "The barbecue suppers he serves in his own home, cooked over an indoor grill, are the sensation of the season."

"An indoor grill?" I echoed. "What a grand idea! Tell me about it."

"On the third floor of his home, overlooking the Golden Gate, he has a room—I guess you'd call it a game room, now—with a fireplace in it, and he does his grilling there. On a cold and stormy day, when Mrs. Lachman invites you to a barbecue out there, you go, if you have to call an ambulance to make it!"

The idea delighted me: a barbecue room where you could summon your friends, any day of the year, stormy weather or clear, and put on a picnic. I have inspected all kinds of grills, from adobe ovens in a Mission patio to gas-fitted stoves in a Los Angeles park, but an indoor grill was new to me, and I was consumed with curiosity.

A few weeks later we were invited out to the Lachmans' to see the grill in action. My first impression of that room, on the top floor of their beautiful home in Sea Cliff, San Francisco, was surprise at its utter simplicity. It was a large, gracious, beamed room, with a fireplace at one end, a piano in the corner, and deep lounging chairs drawn up at the windows, which looked out upon that shining curve of the Pacific where it meets the Golden Gate. The sun was setting behind the hills of Marin, and a slim, sleek ocean liner was slipping out to sea, alight, with flag flying.

Wind was blowing fog in from the ocean, whistling past the windows. But in the room behind me there was only coziness and warmth—and the ineffable fragrance of broiling chops. A long wooden table stood in the middle of the room, covered with a checkered gingham cloth and set with colorful pottery. But interest all centered about the fireplace, where Mine Host was holding forth.

In an ordinary fireplace he had laid eight or ten bricks to form a firebox, a grate within a grate. In this he had built his fire, some two hours before. He had started his blaze with shavings, and on these he had piled charcoal until he had a deep bed of live coals. Behind his cooking fire he banked more charcoal, so that it could be drawn into the fire from time to time, to keep a bed of even heat, always.

His chops were in an old-fashioned folding broiling rack, or toaster, with handles, so that the meat could be turned without piercing it. He rested this on top of the bricks, and as it cooked he kept painting the meat from time to time with a dressing made of oil, chopped garlic, and parsley. This served not only to season the chops, but to help seal in the juices as well. What it did to guests I leave to your judgment. That is all there was to it.

No frills—and no smoke! I commented on this to Mr. Lachman, and he pointed to the rather deep sheet-iron hood, or apron, he had attached to the fireplace to prevent smoke and cooking odors from escaping into the room. In addition he had taken care to trim practically all the fat off the meat before cooking it, so that grease would not drip into the fire.

"How did you ever think of it?" I asked Mrs. Lachman in wonder. "I've been in half a dozen game, or rumpus, rooms in my day, but I've never cooked in one before! It's grand fun!"

"For years," Mrs. Lachman confided, "this was merely an upstairs living room. Because it was on the third floor, however, it was being used less and less, and I dislike having anything around which isn't being used—clothes, books, or a room.

"One day it occurred to me that if Mr. Lachman could barbecue here—you know how he loves it—perhaps the room would be used more. So we tried it out, and it worked like a charm. Our guests were so delighted they talked and talked about that supper until we had to repeat. And we've been repeating ever since."

Small wonder! Imagine, yourself, a barbecue in the middle of winter, *sans* flies or mosquitoes, ants or blowing sand. A barbecue where you won't be sunburned or frozen, where you can loll at ease in a comfortable chair, and, with a clear conscience, let your host do all the work.

It's a natural!

But there is always room for improvement, declares Mr. Lachman. Having proved to his and his guests' satisfaction the feasibility of the idea, he set to work refining it. The artist's temperament! Then, too, bricks had to be carried up two flights of stairs on every occasion. A more permanent arrangement might be better.

So, with the help of Mrs. Lachman, he designed a grill of his own consisting of four iron posts as uprights from which to swing a wire shelf for the meat. He devised also a pulley arrangement so that by turning a crank the grill could be lowered or raised to whatever heat the food required. All in one piece, it fits snugly into the fireplace, but can be removed easily whenever desired.

Smart, isn't it? And for all its impressive appearance, it is really a very simple and practical device, which only a master hand at barbecuing could have invented, but which anyone can copy.

So it is back to fireplace cooking, that ancient and almost forgotten art of a vanished era! A fireplace barbecue captures something which even the best planned parties often lack—a contagious gayety which is the ultimate in entertainment. But what it does to girth! — KATHERINE AMES TAYLOR.

Bosh! Say Doctors to old notion about feeding a cold!

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WESTERN HOME BUILDING AND MODERNIZING

BECAUSE a home is a thing of reasonable permanence, it does not necessarily follow that the capital investment in the building itself does not change. We are accustomed to the thought that an automobile depreciates in money value, even though it is built of lasting metals. Even should we attempt to save it, leave it in the garage with wheels jacked up, its value falls because it becomes outmoded, an "old model."

As this is true—what is the real value of your home today?

This can be figured in several ways: on assessed valuation; on possible income if rented; on the past fluctuating purchasing power of the dollar. Each of these methods has its faults. The best way of figuring is based upon experience and scientific tables, and is calculated by *deducting depreciation, not from the original, but from the replacement cost.*

The useful "life" of a house is thus placed at forty years, making the annual rate of depreciation 2½ per cent of its *replacement* cost. (Your fire insurance policies will be figured on that basis in case you incur a loss. And doubtless, if you apply for a government modernizing loan, this is the way your home's present value will be figured.) Because building costs tend to fluctuate, present "replacement cost" may be more, or less, than the original cost of the house.

For example, say a house was built in 1913 costing $2,000; in 1920 it would have had a replacement value of about $5,000. With seven years' depreciation deducted from the $5,000, its value would have been $4,125. Suppose, however, it had been built in 1920, at a cost of $5,000 and could be replaced today at $3,300. Deducting fourteen years' depreciation from this *latter* amount (not the original cost, you notice), we get a "present value" of about $1,500.

We must take into account, therefore, not only depreciation, but the rise and fall of building costs. Then too, depreciation may be offset by additions and repairs, prolonging the life of the building, and preserving the original capital investment. (Don't make the mistake of considering necessary repairs of roofs, chimneys, etc., as "improvements" which increase the value of your property. They merely keep your investment in good standing.)

How many of us think of setting aside a sum, rightfully charged against the property, as a depreciation (or rehabilitation) reserve? In business a part of income is always set aside solely against the time when it will become necessary to replace or repair. This is called the "depreciation reserve." With our homes we should do the same thing, calling it, perhaps, a "rehabilitation reserve." Such an action would balance costs of repairs or of modernizing over a period of years, thus preventing seemingly abnormal costs in any one year. This reserve, which is charged against income, is really a continuation of the original capital investment, maintaining it at its full value, preventing depreciation from wiping out building and contents.

In setting up such a reserve for rehabilitation we must know how to figure it. Let us continue with our example, the $3,300 "replacement cost" house mentioned above. Let's say *it has been kept modern and in repair* (otherwise it would be worth but $1,500). This house should have a

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rental value of one per cent a month, or $33. This $396 a year must cover three things—taxes, interest on investment, and depreciation. Taxes we will estimate at $80. A fair interest return would be six per cent, or $198. Deducting taxes and interest, amounting to $278, we have left $118—the "rehabilitation reserve." (But many owners consider that, also, as "return on investment"!) This amount should be laid away each year, ready for use when any repairs or modernizing become necessary.

But what of fluctuating building costs? The Pacific Coast is, and has been, a favored section when we consider building costs. Even during the high-cost years 1926-1929, they were lower than the average for the United States. For each $1,000 spent in the country as a whole during that period, accurately compiled statistics show that in the Northwest or Seattle region the home builder would have spent but $845; in northern and central California the cost would have been $877. At the same time around New York they were spending $1,333, and in Boston $1,163. Today, after the downs and ups of the past few years, Seattle shows a still lower cost, $767; and San Francisco, $840.

These figures seem to show as a fact of national interest that it pays in more ways than one to live on the Pacific Coast—and that *now* is a good time to build or to modernize the home.

A fair valuation of any property is made on its ability to earn a fair return. We should beware of speculative values and prices. Possibly we may be able to sell in a year at a profit of $1,000—but more likely we shall *not*. The fact that we may be living in our home should not be considered a matter of "clear profit." There should be a "charge" made for "rental," even though it is but a book credit. A depreciation reserve should be set up against the time when need for modernizing or repairs arrives. We had enough of "paper profits" a few years ago!

If we wish to buy or build we should not undertake more than we can handle comfortably. Usually the costs of the home are figured on a percentage basis in regard to income. But the larger the income, the greater the percentage each month which can be applied to the paying for the home, since other charges such as food and clothing remain fairly fixed. A man with a yearly income of $1,000 should hold his payments to within $25 a month, or about 25 per cent of his income, leaving $750 for other living expenses. The man who earns $2,000 a year, however, could conceivably pay 35 per cent of his in-

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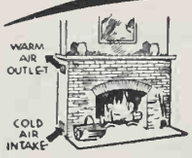

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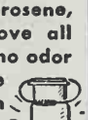

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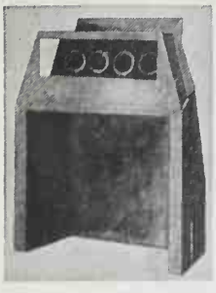

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BUILDING and MODERNIZING

come, or $700 a year, still leaving $1,300 for other expenses. Fundamentally, the outlay in paying for a home should be within our capacity to pay as rent. And the more we put into a home as initial payment, the easier the smaller monthly payments will be to meet.

Two friends of mine bought homes, priced at $6,800 each. One paid nearly half down, and his monthly costs averaged $17, against an income of $150. The other paid only $300 down, and his monthly costs averaged $65, against an income of $125! His "equity" brought only trouble, for he attempted too much. The interest charges amounted to so much on the deferred payments that at the end of three years he owned but the paint on the outside—and that was peeling!—CARLETON A. SCHEINERT, Pasadena, California.

If You Plan to Build a Log Cabin

(Continued from page 18)

may be removed and utilized for roofing, lining, or other decorative uses.

The foundation for a log house depends largely upon the type of structure and purpose for which it is intended. A masonry foundation, similar to foundations for other dwellings, is desirable. A temporary foundation, however, may be made of flat stones. The use of two stones placed one upon the other will keep the sill dry, thus reducing the tendency to rot caused by the sweating of the stone that is in contact with the earth. A log house may be provided with a full basement or with a full masonry wall which adds comfort in winter; such a wall should have proper ventilation in order to reduce wood-rot, and the ventilators should be screened to keep prowlers from underneath the house.

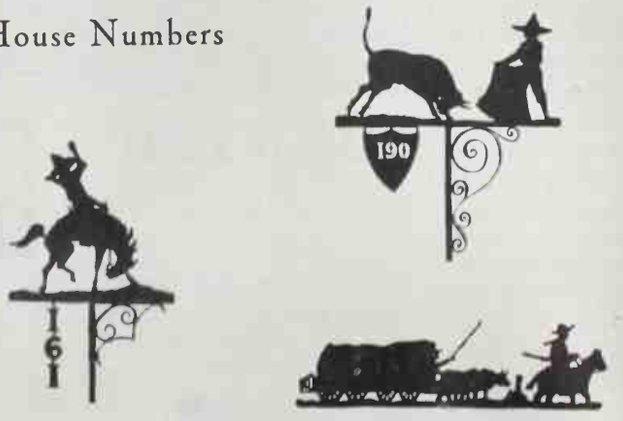
For log construction, the strongest and best logs should be used for the sills and for the first tiers. All logs should be hewn flat on both top and bottom so that they will lie close in the adjacent tiers. The ends of the logs should alternate butts and tops in order to maintain a level wall when the plate is finally reached. If the wall span is more than 9 feet in length, the top log should be tree-nailed to the lower tier by boring a 1½-inch hole through the top log and half-way through the thickness of the log below, and fastening securely by driving a hardwood pin into the hole.

There are several types of locking cuts used in the ends of the logs, all of which are made by hewing with an axe. If the round notch is used, the curve of the lower log may be transferred to the top log to serve as a guide for cutting the notch. When the top of the wall has been laid up to a height corresponding to the top of the doors and windows, these spaces should be marked out and cuts started by using a two-man saw, guided by a vertical plank nailed loosely to the face of the wall. All openings should be provided with false jambs in order to hold the loose logs in place until the door jambs and window casings can be fitted and spiked in place. In most cases it is advisable to bevel the ends of the logs to fit flush with the window and door jambs.

Various types of wall construction and finish are used in log house construction. In cabins and lodges the logs are frequently left round inside the building to secure a rustic effect. In permanent dwellings the walls may be hewn flat and plastered or lined with vertical paneling or matched lumber. Random width knotty pine boards make an attractive and durable wall. In permanent dwellings the floors are usually laid on joists of dimension lumber. Logs may, however, be hewn to serve this purpose. Log joists should be at least 6 inches in diameter for 12-foot spans, 8 inches for 16-foot, and 9 to 10 inches for 20-foot spans. When long spans are laid, any bow in the log should be taken advantage of in order to compensate for the natural sagging

House Numbers

By N. J. RICE



BUILDING

that will occur when the joist is in place. Less difficulty will be encountered if the logs used for the floor joists are well seasoned and spaced from 2 to 3 feet apart, depending upon their size and span. When masonry chimneys are built into the walls, the framing should be kept at least 2 inches from the chimney to avoid any fire hazard.

The roof is always an important part of any type of construction because it must furnish the building and the occupants protection from all kinds of weather. The roof with a one-half or greater pitch will shed water quickly and reduce the tendency for snow to stay on the roof. The quality of roof construction is generally determined by the value of the rest of the building. For permanent dwellings a good type of roof is one made from shingles or shakes. This type of construction should last from 10 to 15 years. Hand-split vertical-grain cedar shakes about 18 inches long make a very desirable and attractive roof for the log house. Attention should be given the flashing of chimneys, waterproofing of gutters and valleys, and the provision of saddleboards on the ridges. In fact, the features of the roof for the log house are the same as for any good permanent roof construction.

The chinking or stopping up of cracks between the logs is an important feature of log house construction. One of the best means of securing a stormproof building is to use cement mortar, natural or colored to suit one's taste, between the logs. Clay mud, moss, wood strips, etc., may also be used where cement mortar is not available, but they are not as lasting or as satisfactory as the mortar. The use of native stone is urged for the construction of the fireplace in any log house. A water coil may be located in the back of the fireplace and connected to the hot water supply for the kitchen, and to a radiator system for obtaining additional heat distribution throughout the house. If this system is used, the water front in the kitchen range also serves for heating the house.

Poles may be used for the construction of rustic furniture, stairway rails, and porch railings.

The log house deserves the same consideration in setting as any other type of house. Native shrubs grouped informally give the best effect.

The Cruelest Mother in the World

Her love—her joy—her hopes are centered in her child. Yet this mother is ruining her darling's eye-sight forever! She is guilty of this disastrous cruelty because she does not know the harm improper lighting can do.

Nature's plan focuses our eyes for distant seeing in the full light of day. Our eyes were not intended for the close work we force upon them from early childhood. But because we defy Nature, one fifth of our grade school children have poor eye-sight. Often the defect is largely the result of poor light and could be almost immediately corrected by good light.

What about your children? Do they play or study by light that is scarcely better than candle light? Even when lighting is close enough to easy chairs and work tables, children are apt to choose the floor. Their only safeguard is good general illumination.

WE ARE COOPERATING BETTER HOUSING PROGRAM

Just what constitutes good illumination can be measured accurately. Recent research has made it as exact as mathematics. You yourself can measure it in your own home. If you want to know how to do it—to know more about this new science of seeing, send for our free booklets on Better Light for Better Sight. They tell a new story of seeing. They tell how to measure light accurately for sight that really sees—that protects against eye-strain. Send for these helpful, *free* booklets. Learn how to make your home light-comfortable, light-safe. Just fill in the coupon below and mail it today.

PACIFIC COAST ELECTRICAL BUREAU
Department S-2
447 Sutter Street, San Francisco
601 West 5th Street, Los Angeles

Please send me my FREE copies of your booklets on Better Light for Better Sight, which tell the new story of seeing and show how I can protect the precious eye-sight of my children.

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*Street*_____

*City*_____ *State*_____

Pacific Coast Electrical Bureau

447 SUTTER STREET, SAN FRANCISCO ★ 601 WEST 5TH STREET, LOS ANGELES

Conducted by BARBARA LENOX

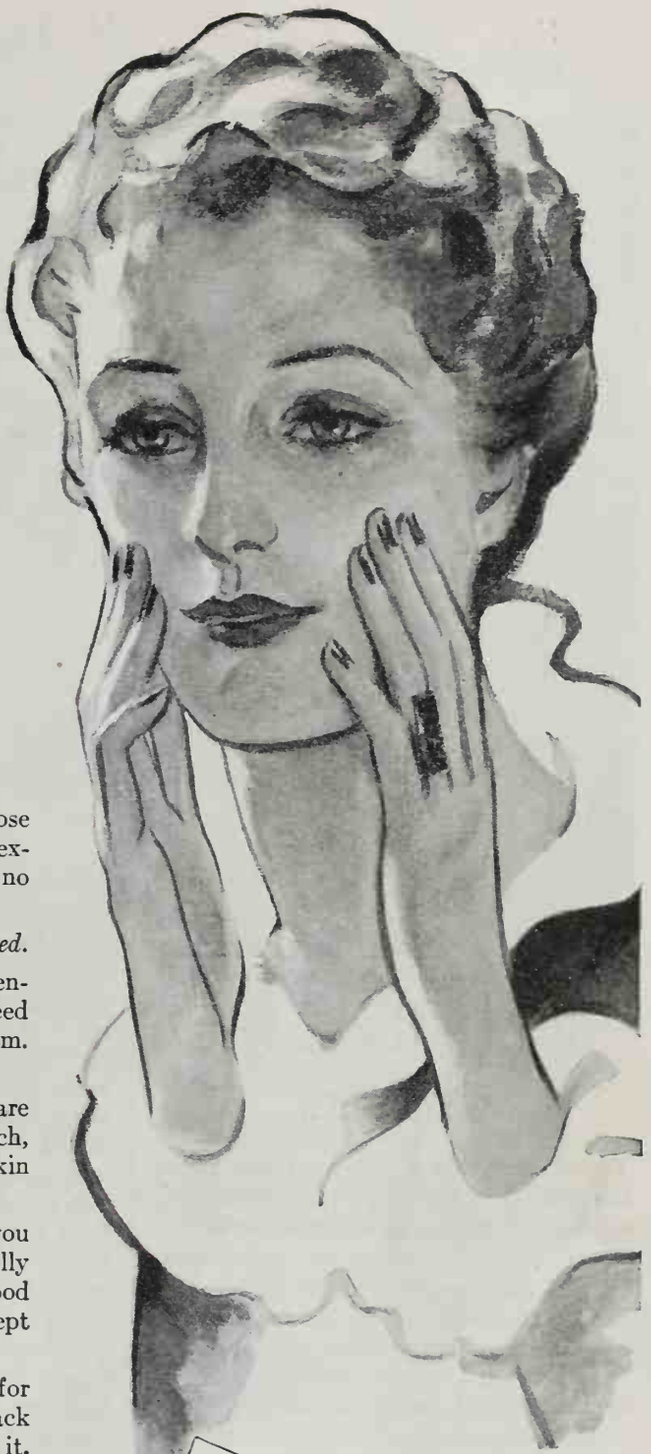
For Girls who go places

IN THIS age of specialization, being a popular girl has become a specialized job requiring skill as well as beauty. No Helen today could launch a thousand ships, not even the smallest canoe, and you may be sure that any girl who has all the eligible bachelors climbing telegraph poles for her has developed a technique and skill that falls in with the age in which we live. Grandmama as a girl was content with ballroom triumphs, but our modern heroine demands wider horizons. She goes to Hollywood and wins the attention of a nation, she invades business and proves to dubious males that brains are sexless. Human nature may not change, but appearances do change, and our smart modern today sees to it that she is turned out in an improved, up-to-date package.

Our latest model of youth is just as much a manufactured product as the automobile that whizzes past you on the highway. All the gadgets, all the angles that impede progress are removed—they have to be, because these are streamline days. Of course, we don't become streamlined little wonder girls over night. Automobiles, trains, planes don't either, but one by one the handicaps that offer resistance are removed. It takes persistence, effort, and self-study. It may be more of a struggle today to be popular, but aren't the rewards greater and the horizons wider?

We can't be limited by anything except those things which we accept as limitations; *(Continued on page 44*

"If I'd only given *my looks the care* I've given my house"



"but it isn't too late, yet," says FRANCES INGRAM

"IT takes more than a well-ordered house to keep a husband at home," says Frances Ingram, noted beauty adviser. "It takes an attractive wife to do that."

And that's where so many wives have made a serious mistake. They've worked too hard at keeping their houses and not hard enough at keeping their looks!

"But it's never too late to cultivate attractiveness," Miss Ingram says. "Not, perhaps, the beauty of 16, but, let us say, the more interesting beauty of 30."

When we are young, Miss Ingram explains, our skins are supple, fine and fresh because tiny oil glands keep them moistened and soft with natural protecting oils.

As we grow older Nature reduces her supply of these beautifying oils. Then trouble starts. Hard lines; loose folds; drawn, dry skin; crepey texture; large, coarse pores. No tone, no firmness.

These "young" oils must be restored.

It isn't hard; it requires no expensive beauty treatments. All you need is one *complete*, constructive cream. Ingram's Milkweed Cream.

In this one complete cream are combined the precious oils which, like Nature's own oils, help your skin to stay young.

Thousands of women will tell you that this wonderful cream has really "reclaimed" their skins. Hollywood stars will tell you that it has kept freshness, "youngness" in theirs.

And if it has done so much for other women, can it not bring back young loveliness to *your* skin? Try it. You'll love it! Send coupon to Frances Ingram for a week's supply and her treatment book—*today!*

MAIL

Dear Frances Ingram C-6
526 MISSION ST., SAN FRANCISCO, CALIF.

I want to try your Milkweed Cream. Please send me a week's supply free and your Treatment Book. NI

NAME_____
ADDRESS_____
CITY_____

A complete cream everything your skin needs in this ONE JAR

NRA

Ingram's Milkweed Cream

THE SILENT MESSENGER

© 1934, by Lenthéric

While the forest whispers

You say no word as you meet him along the pathway of your day . . . yet something speaks to him of you as clearly as if you were alone together among whispering trees.

Let the silent message kindle within him the urge to know you, by the magic of the new Daytime Fragrance, Bouquet Lenthéric. In it, precious Lenthéric perfume is caught in the depths of the finest Eau de Cologne —a double essence. Each day it awakens you to tingling aliveness, then wraps you in a light and lingering fragrance.

Wherever fine perfumes are sold. Lenthéric, 245 Rue St. Honoré, Paris; Fifth Ave., N. Y.

Four-ounce flacon, $1.00
In five leading Lenthéric Perfumes

How to use Bouquet Lenthéric
In the morning, after bath or shower, apply Bouquet Lenthéric freely to the body. Spray it with an atomizer, or pat it on with your hands.

Bouquet Lenthéric

the new daytime fragrance

"QUIET, BUT WITH A STRANGE PERSISTENCE"

BEAUTY and CHARM

but when our faces are covered with acne, it's hard, isn't it, not to feel limited? Acne is one of the most common handicaps of youth. Once it was believed to be a disorder which time would correct, but, unfortunately, time doesn't always correct the embarrassing eruptions. The best way is to fight acne the minute it appears. Since acne occurs far more in women than in men, it is probable that one of the causes is incorrect cleansing of the skin. Acne bacilli are present on all skins, but normal healthy skin has the power of destroying within ten minutes 98 per cent of all bacteria deposited on it. From this

you may see that a soiled skin would naturally encourage infection.

A thorough cleansing is the most important treatment a skin can have. Develop the habit of cleanliness, the habit of pleasure in yourself—that delightful sense of well-being that comes when you have immaculate hair, skin, teeth, and all twenty nails. If your skin is sick with acne, wash it twice a day with soap and water, and even if you don't have acne, scrub daily. Three or four times a week use a complexion brush. During the day, remove soiled makeup with a liquid cleanser before applying new, and use fresh cotton pads rather than powder puffs for applying powder. Use cotton when applying powder from your compact, too, and remember to keep the hands away from the face to prevent spreading the infection. You can't overdo the cleanliness part of the acne treatment, so don't mutter that this is childhood routine.

Once or twice a week give your circulation a whirl with a mask treatment, especially those made with salt, egg, or lemon. (If you would like a list of home-made packs, just send a stamped envelope.) Sunshine in moderate doses is beneficial. Sea bathing, friction baths with salt, regular exercise, deep breathing should be included in the treatment of acne. Eight glasses of water daily, orange juice, lemon juice in a glass of hot water the minute you step out of bed, simple foods simply prepared, will aid you in your battle with acne. If you would like more detailed information please write me.

Your skin, that outside boundary line of you, is no longer just a thing to keep whole and healthy; it is the basis of a creative art, and one that plays an important part in these streamline days. A few years ago, lipstick was simply a scarlet gash in the middle of a blank white face. Dozens of scarlet gashes on dozens of white faces. Now, however, the creed of modern beauty is personality. From the green or umber sheen of her eyelids, to the flame or coral of her lips and nails, the girl of today must be a subtle and marvelous creation based on the entity that is—herself.

There is a certain rouge, powder, lipstick, mascara that will give a subtle accent to your coloring; there are shades that will dramatize you. Hunt for them with all the zeal of an art collector looking for a priceless object. Why not experiment with makeup the way the stars do in Hollywood? Try your rouge under various lights. Makeup applied by artificial light will make you look by daylight like Mata Hari in a lurid moment; likewise, night light will make you look like a complete fade-out unless your rouge is suitable for that light. Do you let your lipstick "set" for five minutes on your lips before smoothing it off? It will last longer if you do. Do you powder your nose last, and do you know how to powder around the eyes? A new bulletin on Makeup Magic which you may have for a stamped envelope covers many helpful points on makeup.

Subtle makeup and a lovely skin will help you to send pleasant goose flesh along the stag-line spine, but there is a great deal more that must be done to catch the ear, and draw the eye. Everything you wear, every line and color, should be selected to dramatize your personality. Just as color pleases the eye, and a lovely voice pleases the ear, so a fragrance pleases the sense of smell. A lovely fragrance creates a veritable aura of beauty around the woman who uses it correctly. Use sachet, perfume, or eau de Cologne to accent your charm. Use all three if you can, but use at least one.

In addition to the streamlined effect of having all the little "this and that's" tucked away or chopped off, our young moderns have to keep the invisible side of beauty up to par. Energy, persistence, gaiety, the big smile—that's the contract that must be signed and carried out. And having beauty is no longer enough; beauty must be used effectively or it passes unnoticed. Do you listen with

B E A U T Y

your eyes as well as your ears? It makes a vast difference with your escort.

You may have beautiful legs, but no one will think so if you sit with the calves of your legs pressed against the chair. This creates a very amusing but not at all flattering bulge. The commonplace movement of sitting down is something very few persons do well. They caricature themselves by either dropping heavily into a chair, or by going through a great many unnecessary motions before the simple act is completed. From the point of charm and beauty, it is desirable to make the motion of sitting smooth, coördinated, and as effortless as possible. Use the legs as well as the back, and lower the body gracefully.

Do you stand with your feet together or apart, and do you keep the weight on the back foot? The way you stand, what you do with your hands, your voice, all have a great influence on the impression you make on others. Actresses realize more than others how awkward little faults detract from their charm, and they work very hard to overcome them. Why shouldn't we also correct our handicaps? There are about ten ways in which most of us handicap ourselves in making a pleasing appearance. Most of them are details such as the ones mentioned, but which effect the impression we make on others. Space forbids listing them here, so I have prepared a bulletin called "The Handicaps to Beauty," which will be mailed to you for a stamped envelope.

A Gift for You

As you doubtless know, the use of fragrances such as perfume and eau de Cologne has increased enormously during the past year. Lovely ladies everywhere are finding that a fragrance is not only enjoyable, but makes them more pleasing. It accents the charm of their personality, and is not something to be kept in reserve for grand occasions. Eau de Cologne especially should be used every day. Some use perfume and eau de Cologne with an atomizer all over the body after a bath, some use it on their hair or the lining of their hats. Now we want to know how *you* use it.

For the best letter of not more than 300 words on how you think eau de Cologne or perfume should be selected and used, we shall send you a 16-ounce bottle of a perfumed eau de Cologne made by a famous firm! For the second-best letter, a smaller bottle of a delightful odor; and for the third-best letter, a still smaller bottle of a lovely fragrance. Any one of these distinctive,

pain stops

and burns and wounds heal quickly when you use soothing Unguentine

The unique feature of Unguentine is little realized—even by those who have known the blessed relief it brings in moments of agonizing pain.

Unguentine is powerfully antiseptic and germicidal. Thus, it not only stops the searing, stabbing pain of a burn or wound, but destroys any germs that may be present and prevents new germs from getting in.

pain away. It will not smart or sting. It will not stain the skin. Nor will Unguentine dressings stick to the wound when you remove them for renewal.

But more: Unguentine is soothing, non-irritating. It promotes healing. Under its protection, the hurt area heals rapidly, naturally . . . without forming an ugly scar.

Unguentine, *the antiseptic in ointment form*, stays in prolonged and effective contact, soothing the hurt, excluding air from the sensitive area, and safeguarding against infection and dread re-infection.

A SOOTHING ANTISEPTIC

For burns, scalds, cuts, scrapes, scratches, pimples, irritations, any *skin injury.*

Apply Unguentine at once. Children do not object to it—for it doesn't hurt, but takes the

CONTAINS PARAHYDRECIN

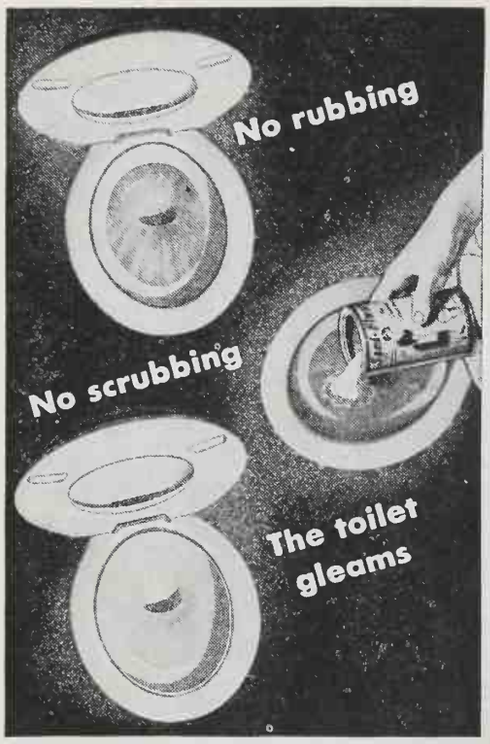
Unguentine contains powerful antiseptic ingredients, notably, *Parahydrecin.* This remarkable substance is destructive to germs in a dilution as great as 1 part to 10,000 parts yet does not harm or irritate human or animal tissue. Parahydrecin, the discovery of the Norwich laboratories, is exclusively confined to Norwich products: *Unguentine, Norforms* and *Norwich Nose Drops.* No other products contain it. *Remember that.*

Unguentine

The Norwich Pharmacal Company, makers of *Unguentine* offer a variety of other medicine cabinet necessities bearing the famous Norwich seal. They are of *known* high standard and uniformity.

1885 *Fiftieth* Norwich *Anniversary* 1935

FIFTY YEARS IN THE SERVICE OF BETTER HEALTH



HERE'S an end to toiling with toilets. You don't have to scrub and scour. Sani-Flush does the work for you. Does it better and quicker. Sani-Flush is made especially to clean toilets. Just sprinkle a little in the bowl (directions on the can). Flush the toilet. That's all.

The porcelain becomes snow-white. Spots and stains vanish. The hidden trap that no other method can clean is purified and safe. Germs and odors are killed. It cannot harm plumbing. *Sani-Flush is also effective for cleaning automobile radiators (directions on the can).* Sold by grocery, drug, and hardware stores—25 cents. The Hygienic Products Co., Canton, O.

NRA U.S. WE DO OUR PART

Sani-Flush CLEANS
TOILET BOWLS WITHOUT SCOURING

WHY HAVE GRAY HAIR OR DANDRUFF?

Marvelous, Positively Safe Liquid Works Like Magic!

You, too can have gloriously beautiful hair, free from GRAY and DANDRUFF.

Don't lose your job or social position due to these handicaps. Try the truly wonderful DOUBLE-ACTING liquid-Nourishine for Gray Hair and Dandruff.

Nourishine is applied like a tonic—so easy to use. You get SAFE and POSITIVE results. Your hair will become soft, lustrous, with a natural appearing color that defies detection. Nourishine is absolutely non-injurious to hair or scalp—is positively beneficial.

"Nourishine's tonic-like qualities make it the BEST hair preparation," every user enthusiastically says this about Nourishine.

No matter what you have tried for gray hair or dandruff, forget past disappointments and try this absolutely different liquid. It is not greasy—does not rub off nor stain scalp or linen. The one liquid imparts any color. You can easily prove it best for gray hair and dandruff. Try Nourishine now!

For better results use NOURISHINE SHAMPOO. Contains no acids that hinder the action of Nourishine.

Write for our free booklet, "Home Care of the Hair." Contains helpful hints on the home care or permanents, marcels, oily and dry scalp, describes coloring methods, etc.

Nourishine, $1.25; Shampoo, 50c at drug and department stores or by mail, except in California, from NOURISHINE SALES COMPANY, 939 S. Broadway, Los Angeles.

NOURISHINE BEST FOR GRAY HAIR

BEAUTY

beautiful products reflects excellent taste, and there are no strings attached to this offer. I want to know, and perfume manufacturers, too, want to know, how you select and use perfume. Do you think an odor should be selected according to the age or type of the person using it? Should it be used with an atomizer or without? How do you use a fragrance to derive the maximum enjoyment from it?

Letters must be postmarked not later than March 10, 1935, and winners will be announced in the May issue. For your own information, you may be interested to know that the first Cologne was made in Cologne, Germany. Most of the Colognes are a blend of rosemary, lavender, and such flowers. Recently a perfume firm has developed the process of adding a perfume oil to the Cologne base, a process that requires as much skill as the blending of perfume itself, and the result is a perfumed eau de Cologne which you may readily see is different from toilet water or plain Cologne. And now before anything interferes, write us that letter on the selection and use of perfume or eau de Cologne. Address your letters to Barbara Lenox, SUNSET MAGAZINE, San Francisco.

New Trends in Decorating Western Homes

(Continued from page 13)

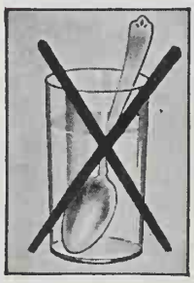
woods are selected for table tops and cupboard doors. Many white pieces are used, and there is a new vogue for black and gold.

In this age of reflections, glass, mirror, and polished metal are three materials that we see everywhere about the smartly decorated home. There are mirror- or glass-top tables of all kinds, and mirror is used on the front of dressing table drawers as well as on the top of the table itself. Cornices for window draperies are often of mirror; even Venetian blinds made of strips of mirror are to be seen.

Lighting fixtures show the trend of today's styles in the use of the materials just mentioned, for we see wall brackets with mirror backs, glass decorative motifs, and chromium plate.

Much is being done along the lines of indirect lighting, but until that is perfected we shall still use floor lamps and table lamps; perhaps their decorative value will call for their use even after they become really unnecessary for illumination, for the table lamps of today are very beautiful. Lamp shades are as varied in type as the lamps, the majority being smartly tailored with white cord, glass fringe, or ribbon trim-

RELIEVE ACID INDIGESTION WITHOUT HARSH, RAW ALKALIES!



Millions Have Found Faster, Surer Relief In New-Type Mint

HEARTBURN is distressing. But there's no longer any need to resort to harsh alkalies in order to relieve a sour stomach, gas, or after-eating distress.

Strong, water-soluble alkalies taken in excess may change the stomach juices *completely*—slowing up digestion instead of helping it.

The new, advanced, most effective and *safe* relief for acid stomach is TUMS. TUMS contain no soda or any other water-soluble alkali—instead this candy-like mint contains an unusual antacid soluble only in the presence of acid. When the excess acid in the stomach is neutralized, the remainder passes on undissolved and inert. No danger of alkalosis or kidney poisoning from TUMS.

Try TUMS—3 or 4 after meals, when distressed. Eat them just like candy. You'll be grateful for the wonderful relief. 10c a roll at all drug stores. 3-roll carrier package, only 25c.

Free 1935 Calender-Thermometer, beautifully designed in colors and gold. Also samples TUMS and NR. *Send stamp for postage and packing to* A. H. LEWIS CO., Dept. 30-BKK, St. Louis, Mo.

TUMS FOR THE TUMMY

TUMS ARE ANTACID . . NOT A LAXATIVE

For a laxative, use the safe, dependable Vegetable Laxative **NR** (Nature's Remedy). Only 25 cents. **NR**

PANTOUFLE
Lady Slipper
PARFUM

An Easy-to-Wear Odeur

PRONOUNCED: "PON-TWO-FULL"

by DUVELLE
Makers of "LE GUI"

Shampoo Regularly with
CUTICURA SOAP
Preceded by Applications of
CUTICURA OINTMENT
Price 25c. each. Sample free.
Address: "Cuticura," Dept. 13K, Malden, Mass.

TREAT BOILS THIS WAY

For over one hundred years Grandmothers of the Nation have been poulticing Boils with Gray's Ointment as an aid in relieving the pain and discomfort. Used since 1820. Sold by druggists at 25c, or direct on receipt of price.

W. F. GRAY COMPANY
144 Gray Bldg. Nashville, Tenn.

JUST "daub" IT ON!

QUICK and EASY no WASTE

BIXBY'S JET-OIL BLACK SHOE POLISH

CLEANS
POLISHES
PROTECTS
ALL SHOES

15¢

In all colors

mings. White or eggshell predominates, with celluloid as a basic material for many novel effects.

And last, but not least, we certainly do use pictures to decorate the walls of all our rooms. Good pictures are part of the decorative scheme and few rooms are really finished without them. And we hang our pictures quite low so that each one seems to belong to the article over which it hangs.

With Many Wags

By PADDY

HUMANS seem to enjoy having us shake hands with them, roll over, carry packages, and do other tricks. Of course we always like to please our bosses, so if yours wants you to shake hands, tell him to start by kneeling in front of you, and extending his hand to you, palm up and close to the floor. Tell him to ask you to "shake hands," and at the same time tap your toes lightly with his knuckle to make you raise your foot. As soon as you raise your foot, he should take hold of it and "shake," then drop it, and repeat. He should praise you, pat you, and perhaps give you a delicious bit of liver when you raise your foot and "shake" with him. You will know then that you have done something to please him, and you will naturally want to do it again.

Your boss should not shake hands with you so hard that it hurts you, and you will probably learn a lot faster if he will take you to a quiet room and put you on a rug where you won't slip. If you have a smart boss he will never whip or kick you, or punish you for something you don't know is wrong; he won't fool you, or ask you to do things that are beyond your comprehension, but he will always be firm about enforcing an order. We know what our bosses mean by the tone of their voices, don't we?

His Promise

HE wags his tail and looks at me
As if to say, "Now can't you see
That I'm your true and faithful pal?
And though I know you want a gal,
She'd never feel the way I do
And be content just loving you.
She wouldn't want to tramp with you
Up in the hills, the way I do.
And when you scold, she'd answer back.
I lay my head right in your lap
And lick your hand till you regret
And give my head a little pet.
I know I'm just a homely pup
But if you'll give that woman up
I'll guard you well and love you true—
That's more than she will ever do."

—CONSTANCE JONES.

YOUR DOG'S COAT
Keep it in fine show condition with
OLIVER'S DOG & CAT SHAMPOO

Positively kills fleas. Economical and easy to use. Does not irritate the most sensitive skin. Endorsed by leading fanciers. Its blandness, wonderful lather and pleasing fragrance make washing the dog a pleasure.

Send $1 for large 16-oz. bottle. If after a thorough trial you are not convinced that it is the finest dog or human shampoo you ever used, return bottle at my expense and money will be refunded. OLIVER LABORATORIES,

754 30th Ave., San Francisco

To Hang Up Things Without Marring Wall-Paper, Use
MOORE
Aluminum Push-Pins
They hold tightly when hammered into place
10c Packets Everywhere
Moore Push-Pin Co., Philadelphia

High School Course in 2 Years

You can complete your High School education at home—in 2 years or less. Course meets all requirements for entrance to college and leading professions. Standard texts supplied. Diploma awarded. Full credit for H. S. subjects already completed. Send for Free Bulletin TODAY.

American School, Dept. H-286, Drexel at 58th, Chicago

"LITTLE ANN COUGHED SO HARD," says Mrs. Betty Kammerling, of Columbus, O. "Doctor said 'Pertussin.' The first spoonful soothed the irritation; in 3 days Ann's cough was completely gone!"

"Baby's Cough disappeared in 3 days," by "MOIST-THROAT" METHOD!

Pertussin quickly *stimulates* these glands!

THIS extract of a famous medicinal herb stimulates the throat glands, restores throat's *natural moisture* quickly, safely! Doctors advise it.

When you cough, it's usually because your throat's moisture glands have clogged. Then your throat dries, because infection has changed the character of your glands' secretion. Thick mucus collects. First you feel a tickling—then you cough!

Stimulate your throat's moisture glands. Take PERTUSSIN! The very first spoonful increases the flow of natural moisture. Throat and bronchial tissues are lubricated, soothed. Sticky phlegm loosens. Germ-infected mucus is easily "raised" and cleared away. Relief!

Pertussin contains no harsh or injurious drugs. It is safe even for babies. Won't upset the stomach. "It is wonderful for coughs"—"I give it to my own children," say doctors. Get a bottle from your druggist and use it—freely—today!

DOCTORS EVERYWHERE have prescribed Pertussin for over 30 years. Try it!

PERTUSSIN

Tastes good, acts quickly and safely

TO MOTORISTS AVERAGING 2 COLD STARTS A DAY THIS WINTER, UP TO A CUPFUL OF GASOLINE SAVED EACH START CAN MEAN

"FREE" GASOLINE for 100 to 225 mile trip

Super-SHELL

Thermalized— to save you up to a cupful of gasoline on cold starting

Two cold starts—and you've saved up to a pint of gasoline.

And it's amazing how such little savings mount up. Through the winter, 2 cups a day can total enough to provide 100 to 225 extra gasoline miles without cost.

You, yourself, may not experience enough cold starts for that entire saving. Even so, you *can definitely expect some worthwhile increase in your mileage*. Thermalized Super-SHELL—in any weather—reduces the ordinary choking period 50%.

Only Super-SHELL is Thermalized. Super-refined to deliver full power *before* an engine is even warmed-up. And climatically adjusted for every region. Try it—today.

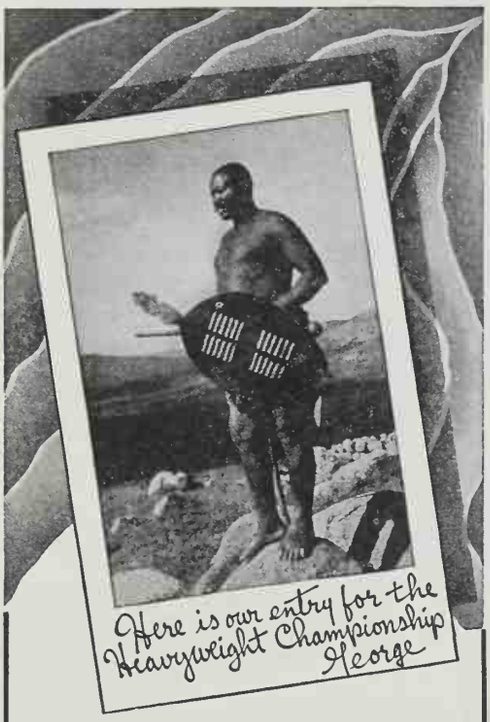
ONLY Super-SHELL IS THERMALIZED

SUNSET TRAVEL DEPARTMENT

Conducted by HELGA IVERSEN

GOLD! Gold! Gold! Conquistadores from Old Spain answered to its call; Californians succumbed to its lure in '49; man has ever pursued it, and the very word is magic. And aren't we still on a great gold trek, we 1935'ers? But it is a different gold that we seek—the kind that lures us southward in the winter—the gold of the western sunshine and desert sunsets. (Appropriately enough, 1935 is official California Gold Year, and special celebrations and fiestas have been planned throughout the state.) So south we go in quest of winter gold, to beautiful Santa Barbara; to Los Angeles; to San Diego; or to the desert ranches in Arizona; or to the winter resorts such as Death Valley or Palm Springs. South, then, to pay our *devoirs* to the old sun-god.

Today is just the kind of day to think about Palm Springs. Even to talk about it makes us want to chuck copy and follow the next bird south. Imagine awakening to soft, warm mornings—a morning that someone has likened to the music of Debussy! Imagine swimming in an outdoor pool; playing polo on bicycle; moonlight picknicking on horseback; golfing, tennis, archery, or just lazy-ing in the sun, in midwinter. You can even come home with an enviable coat of tan. Days are crisp and clear (78 by noon and 45 by night). Then imagine (if you aren't already following a bird!) a sun sinking in a blaze of glory, tinting the mountains with purple, and sending shafts of glowing light over the desert, and suddenly—night, and a million stars in the closeness *(Continued on page 50*



ZULULAND, in Natal — an easy side trip from the gay seaside resort of Durban — is a favorable region to see the blacks. And elsewhere in South Africa you will meet Swazis, Matabeles, Mashonas, Bechuanas, Basutos, Fingoes, and other tribes.

Always fascinating are the primitive kraal life, the age-old tribal customs, stalwart warriors with spears and shields, the dignified chief and his retinue of wives, and weird war dances.

South Africa, with its marvelous sights and wonderful climate, will repay your visit a hundred-fold with thrills and lasting memories.

Come to—

SOUTH AFRICA

For full information address Thos. Cook & Son—Wagons-Lits, Inc., 587 Fifth Avenue, New York, N. Y., or any of their branch offices; or any of the other leading tourist and travel agencies throughout the world.

TRAVEL

of heaven. The desert has cast its spell!

Where do you stay? At Palm Springs there are all types of accommodations, from hotel rooms to individual bungalows, European or American plan, and a welcome informality that calls for summer sports clothes of cottons and linens, shorts and bathing suits, with smart dinner gowns for the gay Saturday nights, for the fair one. For the sterner one, white ducks and blue coats, wikkies, and a dinner jacket. How about the children? There are both private and public schools nearby, and the youngsters will find a new thrill going to school out of doors. You'll probably stay the winter out!

When you are tired of loafing around the village, hop into your car (or rent one there), or onto a horse, and head for the canyons. The drives and rides are beautiful to Tahquitz, Palm, Chino, the Painted Canyon, and numerous other canyons; to the Date Gardens and the Devil's Garden, full of California cactus and desert plants. It is in Palm Canyon that the prehistoric *Washingtonia filfera* palms grow, their origin still a mystery. There are endless places of interest too numerous to mention, from palm-forested canyons full of Indian legend, where mountain streams tumble over the boulders, to the shifting sand dunes of the desert, where in the spring primroses and desert verbena and star flowers make a carpet, and the smoke trees bloom indigo in May—all against a background of snow-capped San Jacinto mountains. Some call Palm Springs a "state of mind," and maybe it is. At any rate, it is a benediction to the jaded traveler, this desert oasis, and one of the grandest places we know of for a winter holiday. Do you want a booklet on Palm Springs resorts? Send along a three-cent stamp then, please. While in the South plan to see all of the country. Write us for the "Official Tourist Guide to Southern California, What to Do and See, and What It Will Cost."

Zion National Park Open

Travel Editor, Sunset Magazine:

We are spending the winter in southern California. Among the trips we had planned while there is the one to Boulder Dam. We are wondering if it would be possible to go on to Zion National Park while we are so near? We understand it closes during the winter, but thought we might be able to see at least a part of it by driving in and out the same day. Have you any folders on Zion?—T. G., Portland, Oregon.

Heretofore Zion National Park has usually been closed during the winter—that is, all accommodations in the park have been closed. Late in the fall of 1934, however, it was decided to

More Travel FOR LESS TRAVEL MONEY....

JAPAN

HOW far it is! . . half the way around the world. Yet how near! Two weeks each way on swift, modern liners—at the lowest fare in the world considering service and the distance traveled. Allow yourself six weeks and you can make the trip with ease. At a cost as low as almost any six weeks' vacation! The yen exchange, remember, is strongly in your favor, not against you. Remember too the all-inclusive itineraries offered at the lowest possible cost by the Japan Tourist Bureau—trips that show you the great cities, shrines and scenic miracles of Nippon in a week, two weeks or more, as you choose.

JAPAN TOURIST BUREAU

Address your tourist agent or the Japan Tourist Bureau, c/o Japanese Gov't Railways, 551 Fifth Ave., N. Y. C., or Chamber of Commerce Bldg., 1151 South Broadway, Los Angeles, Cal., or c/o Nippon Yusen Kaisha, 25 Broadway, N. Y. C. Please address Dept. S in each case to facilitate prompt reply.

TOURING MAPS

Did you get your copy of the United States Touring Map as offered last month for a three-cent stamp? If not, send along your request at once—there is still a supply of these excellent maps available, and they are just the thing necessary for planning your next motor trip.

Thrill to Mexico's BYWAYS

Guanajuato

Churches mortared with powdered gold and Spanish wine. . . .

Steep, twisting streets so narrow one is called "The Kiss Across the Street." . . .

Such are the traditions of old Guanajuato.

Ask your travel agent to include romantic, fabulous Guanajuato in your Mexico itinerary. Visit mines 400 years old. See Dolores Hidalgo, birthplace of Mexican independence. Trade with the fascinating Otomi Indians.

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Chock-full of helpful pointers and many fishing facts, this New Bait Book describes in detail how, when, where and why Creek Chub True-to-Nature Lures, such as the Famous Pikie Minnow and other Creek Chub Lures and Flies—not only Catch More and Bigger Fish—but also many World's Records! Beautifully illustrated. It's yours for the asking!

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We offered you the

1935 All-American Winners

months ago—and are still offering the same generous packets (*enough seed to really be of value in garden planting; not sample amounts*) at 25¢ each. Be ahead—order direct—all our seeds are fresh, no carry-over in any line. A card brings our catalog—it is not pretentious—that investment goes into the quality and quantity of seeds to you. May we serve you? Order direct—be ahead—prompt service.

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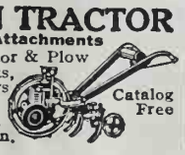

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Catalog Free

TRAVEL

give the necessary freedom of movement, but you can enjoy snow sports in regular breeches (if you don't mind drying them backward style before the fire), and oiled boots. Don't forget the dark glasses and your kodak—and keep the diaphragm opening very small for snow pictures.

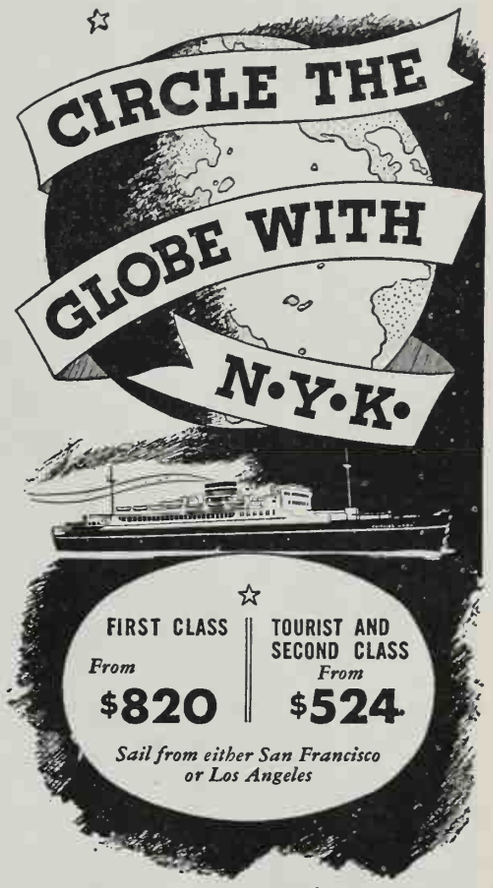
Spring in the Orient

Travel Editor, Sunset Magazine:
Am anticipating a three months' trip to the Orient this spring, and should like to know what sort of clothing I'll need for the trip. I expect to go as far as the Philippines. Will I need different clothing there?—L. S., Long Beach, California.

The Orient in the springtime is delightful, and Japan will be a fairyland of cherry blossoms. A heavy coat (furs are not recommended because the sea air has a deleterious effect on good fur) and a warm sweater will be necessary for the beginning of your journey, although you will shed them temporarily while you are in Hawaii. You will need them again between there and Yokohama. A heavy coat is always useful on this portion of the trip, even in the summertime. The climate of Japan is on the whole very mild, and spring, while cool, is not cold. Warm street clothes will be practical. Shanghai and that section of China is comparable to San Francisco, climatically speaking, and warm clothing for springtime is recommended. The farther south you go, the bluer the skies and the warmer the days, until you reach Hong Kong. Being in the tropics, you will find it comfortably warm in Hong Kong by spring, and light silks and light flannels will be useful. You will reach Manila during their dry season. Manila, in the real tropics, requires the thinnest of summer clothes. A printed list of wardrobe suggestions for such a trip has been sent to you.

Travel News Flashes

Reduced round-trip fares New York to Europe (as low as $134 round trip) in effect until April 30th, with limited stopover in Europe. . . . To keep expenses down, cycle through Europe. There are already 32 million cyclists in Europe. . . . It's summertime in New Zealand and Australia, and reduced rates first class and cabin class now apply to these countries. . . . San Diego plays host at California Pacific International Exposition to open in May. . . . Famous Arctic Cruise to Alaska, so popular last summer, is to be repeated this year. . . . Mexican government does not contemplate opening Pan-American Highway to Mexico City until March.



The world is spread at your feet . . . *colorful ports . . . fascinating peoples* the mystery of civilizations long dead.

Your 'Round-the-World Tour takes on a new meaning when you select the N.Y.K. Line to carry you in luxurious comfort from port to port. You decide where you want to go . . . what you want to see . . . how long you want to stay. We weave a perfect travel pattern from your wishes and present it to you as a built-to-order itinerary. Our passenger department —or your travel agent—will tell you the charms of every port, the interest of every shore expedition.

Once in Europe, you have the widest possible choice of routes back to America—from either Channel or Mediterranean ports, via Panama or rail across the Continent.

For most of the voyage you are on N.Y.K. ships . . . with American or continental cuisine, with a service always attentive—with your comfort always important to officers and crew.

With costs so low and globe-trotting so fascinating via N.Y.K., this is the year for your trip around the world.

AROUND PACIFIC CRUISES—Orient .. Australia .. South Seas. As low as $747.80 round trip First Class.

Complete itinerary will be planned by your own travel agent, or

San Francisco, 551 Market Street
Los Angeles, 605 So. Grand Avenue

Conducted by MARIE OLSSON

IN MODERATE Southwest climates, seeds of hardy annuals such as nasturtiums, calendulas, and marigolds may be sown in the open ground this month. In the central Pacific West and Northwest, this task should be delayed for another month, or even two or three months in regions of severe cold. Gardeners dependent entirely upon the cold frame for raising half-hardy annuals from seed should ordinarily delay sowing seed until the latter part of March. If heat and protection for seedlings are possible, however, then no matter where you live, slow-growing annuals such as lobelias, pentstemons, snapdragons, petunias, salvias, verbenas, and many others may be sown now.

For many years gardeners relied upon hot water, steam, and decomposing animal fertilizers to supply heat to stimulate plant growth and to protect plants from extremes of cold. Then one day about 15 years ago a European gardener, having noticed the more rapid growth of grass over an underground power line near his home, invented a device for heating small seed beds with electricity. Today there are electric soil heating kits on the market that insure the germination of the seeds you sow. For the gardener who likes to build his own equipment, however, the University of California at Berkeley has just published Circular No. 335 entitled "Electric Heat for Propagating and Growing

BURLINGAME PUBLIC LIBRARY Burlingame, Cal.

Remember, there are

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Your Lawn and Garden Need Them BOTH

1. GROZ-IT *Pulverized* SHEEP MANURE has for years been the choice of western gardeners for mellowing and enriching the soil. It is SHEEP MANURE at its best—ODORLESS and guaranteed FREE FROM WEED SEED. Comes in concentrated form, economical, easy and safe to use.

50-lb. bag, $1.00
100-lb. bag, $1.75

2. GROZ-IT 5-10-4 PLANT FOOD, only introduced last season, is already winning wide favor among practical gardeners. It supplies the three elements essential to quick, luxurious growth and vivid colors.

10-lb. bag 75c
25-lb. bag, $1.50
50-lb. bag, $2.25
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Watch for the GROZ-IT Display at your Garden Supply Dealers, and send for free folder, "A Proven Formula for Garden Success." GROWERS FERTILIZER CO., 108 Davis Street, San Francisco

GROZ-IT PLANT 5-10-4 FOOD AND PULVERIZED SHEEP MANURE

GARDEN

Plants," by B. D. Moses and James R. Tavernetti. Directions for building such a kit are given clearly in this bulletin. You may secure a copy of this valuable book from the above university for the asking.

If you don't choose such an elaborate heating device, the next best thing is a hotbed or cold frame. To construct a hotbed, dig a pit about two feet deep, three feet wide, and as long as required. Then construct the frame by driving a 2 by 4 stake into each corner. The underground sides of the hotbed do not require lining. The walls above the ground should be about 12 inches high on the north side, and six inches high on the south. The whitewashed glass cover of the frame will then slope to the south, thus permitting more sun to enter, as well as allowing rain water to run off. After the frame is built, and about a week or two before you are ready to sow the seed, purchase the necessary number of sacks of fresh manure to fill the hole. Pile these in a corner of the garden and sprinkle them frequently. In a week, fermentation will begin. (It is fermentation that generates the desired heat.) Then fill up the pit with this fertilizer to within six inches of the ground level. Cover the top with a six-inch layer of well-screened rich garden loam. You are then ready to sow the seeds either directly in this top layer of soil, or in flats or seed pans to be placed in the hotbed.

The top portion of a cold frame resembles a hotbed. There is, however, no pit for fertilizer or any other sort of bottom heat. The sash cover merely protects the plants from the cold, and preserves overnight the daytime heat of the sun.

Every gardener has his or her pet method of sowing seed. Rather than take the space here to tell you how prominent western horticulturists grow plants from seed, we have prepared a bulletin on this subject which we will be glad to send you upon receipt of a three-cent stamp to cover cost of mailing.

For Northwest Gardeners

Charles J. Love, a man whose life work as a practical Northwest gardener has brought him fame and thousands of requests for a record of his experiences, has just completed his first book. The title of it is "Pacific Northwest Garden Guide—for the Puget Sound Country and Northern Oregon." This is one of the few books ever published that treats of climatic and soil conditions of this section of the West with

Enjoy Fresh

FRUIT

FROM YOUR OWN "Home Orchard"

No other fruit tastes as good as fruit you've grown yourself! That is because it has fully ripened *on the tree.* This collection in your garden will provide a long season of fresh fruit, as well as shade in Summer and gorgeous blossoms in Spring.

A SPECIAL LOW PRICE on this Complete HOME ORCHARD ASSORTMENT $3.85

Postpaid (Plus Tax 10c)

6 FRUIT TREES
6 GRAPE VINES
2 YOUNGBERRY PLANTS
6 RASPBERRY PLANTS
and 20 STRAWBERRY PLANTS

(SELECT YOUR FRUIT TREES AND GRAPE VINES FROM THE LIST BELOW)

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Red Astrachan
White Winter Pearmain
Yellow Newtown Pippin

PEARS
Bartlett
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CHERRIES
Royal Anne
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PLUMS
Climax
Tragedy
Santa Rosa
Formosa

ALMONDS
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S-352

You must feed a lawn that works 12 months

WEST COAST LAWNS work the year 'round, twice as long as those in most parts of the country. Hence it's doubly important that you *feed* yours, to replace the eleven essential food elements grass needs from the soil.

Many products used as fertilizers—bone and fish meals, manures, other things made of refuse—can supply only two or three of these needed food elements. But by feeding Vigoro, the complete plant food, you can make sure that your grass has all eleven of them, in scientifically balanced proportions.

For years home gardeners have been using Vigoro with uniformly amazing results. It gives them lawns that are thick with luxuriant grass, masses of flowers that flame in their beauty, healthy trees and shrubs.

Vigoro is economical because it *always* works. It is sanitary, odorless, safe. You can apply it easily by hand or with an inexpensive Vigoro spreader.

Give your entire garden a square meal of Vigoro *now*—4 pounds per 100 square feet.

Made in California and Oregon factories especially for Western soils

Feed everything you grow...with

VIGORO

THE SQUARE MEAL

FOR LAWNS AND FLOWERS

GARDEN

relation to plant growth. Some of the chapter heads in the book are: Roses; Rhododendrons and Azaleas; Peonies; Heather; Evergreens; Flowering Shrubs; Lawn Making and Maintenance; Grapes and Small Fruits; Vegetables, etc. The cost of this book is one dollar. It may be ordered from our SUNSET Book Department.

Garden Tour to the Orient

In May, several hundred members of the American Garden Club Association will visit Japan on an inspection tour of the most noted gardens throughout the country. For details about this excursion, write to SUNSET Travel Department. By the way, we have a list of outstanding Japanese gardens for which you may like to send.

Transplanting Sweet Peas

Last January, when many sweet-pea plants were found growing about in my neighbor's yard, we tried transplanting some of them to the south side of my home.

For a few warm days I kept the plants shielded from the sun's rays by paper and watered them by turning the hose against the wall back of them. Then, to train them up, I fastened rough strings from a board three inches wide which was left lying flat along the house wall. Thus the peas and strings were carried to a row of window ledges about ten feet above the ground. The peas are now still climbing above it. They have heavy foliage and have been blooming freely for weeks. The board holds the moisture, thus allowing the water to run down gradually to the peas.—CRETA S. WALKER, Long Beach.

Water Lilies from Seed

Last year I grew water lilies from seed and would like to relate my experiences.

First, send for good seed (I bought mine from a SUNSET advertiser), then select two cans — a one-pound coffee can, and another smaller one to hold soil and seed. Fill the small can almost full of heavy loam, no fertilizer, press down firmly and sprinkle seed on top of soil, cover with one-fourth inch of

SUNSET'S RELIABLE ALL-AMERICAN SELECTIONS FOR YOUR 1935 BOUQUETS

(See Jan. Sunset Magazine for full description and particulars)

COSMOS—EARLY KLONDYKE ORANGE FLARE (Grand Champion Gold Medal Winner)—Bright, vivid orange, very free flowering. Will bloom in less than four months from seed. Pkt..... **25c**

NEW RUSTPROOF SNAPDRAGONS (Certificate of Honor)—Bronze shades, Pure White, Crimson, Yellow, Pink Shades or mixed all colors. Seeds Pkt. 25c, 5 for **$1.00**

NEW DOUBLE SWEET SCENTED NASTURTIUM (Gold Medal Winner)—Scarlet Gleam, Pkt. 25c, Gleam Hybrids (all colors mixed), Pkt. 25c. Golden Gleam, Pkt. 10c.

CALENDULA—ORANGE SHAGGY (Gold Medal Winner)—Long Narrow Petals, Irregularly placed, beautifully fringed. Long stems suitable for cutting. Rich orange. Pkt. **25c**

ZINNIA-FANTASY (Award of Merit)—Probably the most striking of all 1935 selections. Petals beautifully curled, quilled and crested. Distinct from stiff, formal Zinnias to which we are accustomed. Wonderful range mixed colors. Pkt. **25c**

LINARIA-FAIRY BOUQUET— 10 to 12 inches high, very compact; larger blossoms than older varieties. Very distinctive colorings in rose, yellow, pink, lavender, carmine, red, violet, salmon, and white. All colors mixed. Pkt..... **25c**

MARIGOLD—ROYAL SCOT—A wonderful new tall French Marigold growing 24 to 30 inches in height. The color is a combination of mahogany and gold in symmetrical stripes radiating from the center of the blossoms. Pkt. **15c**

OUR SPECIAL SPENCER SWEET PEA COLLECTION—Eight beautiful shades, each in a separate package. Special for the eight packages..... **50c**

GLORIOUS AZALEAS—Strong field-grown 3-year-old plants. Will bloom this spring. Crimson, White, Salmon, Flame, Carmine, Orange, Orchid, Yellow. Each..... **85c**

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GIANT DOUBLE, GIANT SINGLE, GIANT RUFFLED. Each type in the following separate colors: rose, salmon, crimson, pink, scarlet, yellow, white, orange or mixed. Large bulbs 15c each, $9.50 per 100. Per doz..... **$1.5**

Begonias are becoming more popular each year. If you have a shady or part shady location by all means try some of these beautiful flowers this season. Our strain is unsurpassed.

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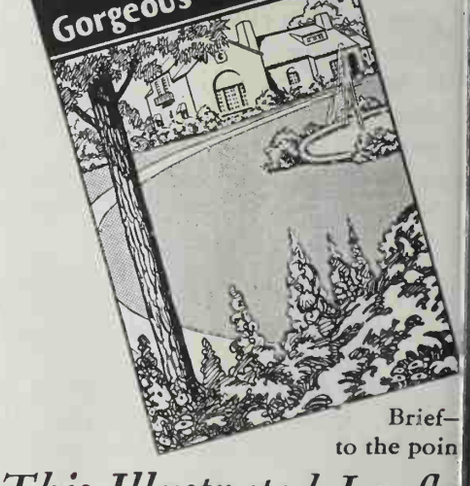

Brief— to the poin

This Illustrated Leafle

contains directions prepared by
SUNSET MAGAZINE'S GARDEN EDITO

It shows you how easily and inexpensively you can give your garden the benefits of that all-purpose, long-lasting fertilizer:

CALA-BONE
(AMMONIATED)

It is pure and odorless. By stimulating bacterial action in the soil it liberates the elements essential to sturdy growth and colorful luxuriance.

GARDEN STORES CARRY IT.

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COUNTESS VANDAL
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A favorite at the Century of Progress, Countess Vandal will be a reigning beauty in your own garden. Its slender buds of coppery bronze suffused with soft gold are a constant delight. Superb for cutting. A vigorous hardy grower.

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Plant Pat. No. 23

Better Times Its interesting long crimson buds open into showy flowers of vivid cerise-red. Its large, profuse blooms are borne on long cutting stems.

AMELIA EARHART
Plant Pat. No. 63

Amelia Earhart Its large yellow blooms graduate from deep yellow center to cream and blush outer petals. Free bloomer —strong grower.

TOKEN
Plant Pat. No. 95

Token Exquisite flowers of rich glowing apricot, finishing coral—a delight at all stages. Sturdy—blooms freely.

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RUST-PROOF
SNAPDRAGONS

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. . of Amazing Size
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Here are the sensational New Deal Rust-Proof Snapdragons, with massive, full-bloomed spikes in a glorious variety of rich colors . . plus immunity to rust. Note the plant at the left . . over 5 ft. high.

Choose from these New Deal strains: ● Yellow ● White ● Pink ● Pink Shades ● Bronze Shades ● Maximum Mixture ● Grandiflorum Mixture. Order now!

25c PKT.
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$1.00

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F. Lagomarsino & Sons
SEED GROWERS
SACRAMENTO CALIFORNIA

GARDEN

sand. Have water in larger can and in it submerge the smaller one. Then set both cans in a sunny window with a temperature of 70 degrees and over. I changed the water every week, but do not think it is very important.

My first lilies were planted January 20th. In 20 days the seed sprouted. They look like hairs sticking up at first, but soon leaves appear. When they had four leaves they were planted into a larger can with good soil and fertilizer, and placed in an outside pool. Some of the seed planted March 15th sprouted in 15 days, the weather being warmer. Seed planted in a little pot in the outside pool took two months to germinate but eventually they all grew, and this year I hope to see many of them in bloom.

Lotus seeds are large, like hazelnuts, and have a very hard brown shell, which must be filed through to let the water in. I filed mine in four places, being careful not to hurt the kernel inside, then soaked them for 12 hours in a glass of warm water. In a few hours the seed swells, and if planted and cared for like water lilies, the seed will sprout in a few days. — MRS. JOHN AALTO, Fort Bragg, California.

For Marin County Gardeners Only

The Marin Garden Club has just announced its Fourth Annual Garden Contest, which is to be held in May. The judges will consider the plan of the garden, color scheme, conditions of plants, etc. The grand prize is $15, and a prize of $5 each to the three gardens judged to be the next best. The garden must be planted and cared for by the person entering it in the contest. For entry blanks and additional information, write The Marin Garden Club, Ross, California.

Tips for Tenderfeet

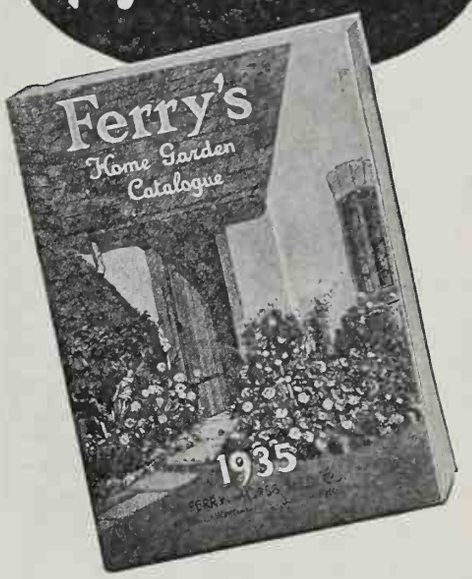
A real necessity for a newly planted tree is a support. Without it, the wind whips the tree about and the young roots are easily loosened.

The distance between plants should be equal to their mature height.

Plant rows of sweet peas north and south. This insures all plants an equal amount of sunshine and protects them from prevailing winds.

Many sorts of lily seeds lie dormant a full year after planting. If yours do not germinate immediately, do not lose hope or patience. *(Cont'd on page 58*

100 PAGES
of Garden Ideas



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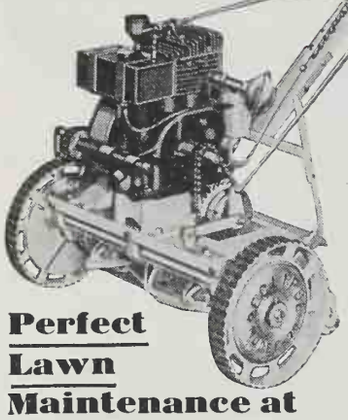

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GARDEN

The roots of begonias are many, small, and fine, and no digging should be done around them. All plant food should be applied on the top of the ground.

In building a rockery, each stone should be planted so solidly that it will bear your weight without loosening.

After using a garden tool, remove all the dirt. A small wooden paddle sharpened at the edge is handy for this.

What Every Westerner Should Know About Rock Gardens

(Continued from page 15)

planning that requires shrubs to be planted in groups applies equally to rocks; they, too, should be arranged in groups.

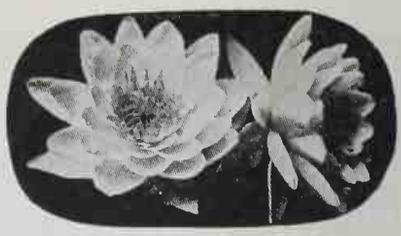
It is not often necessary to use cement in a rockery, but when it is used it should not be visible. Artificial stone effects have no place in the rockery. Even in the construction of pools the concrete work should not be carried to the surface level; flat rocks or pockets for plants should be used to hide the concrete.

Plants! Almost any plant can be used effectively in a rockery. Just be careful not to introduce a plant that will some day grow up into a tree. Select those of dwarf habit, then the time will not come when the plants will be out of proportion and the miniature scale of the garden lost. Rockeries are ideal places for rare and unusual plants that would probably be lost in a flower bed or in the border. If the rockery is a series of small meadows, each meadow can be planted to one species of plants and the effect will be more pleasing than if the different species are mixed throughout the rockery.

A pool or stream introduced into the design of a rockery makes the garden more beautiful and often allows for the introduction of a piece of statuary or pottery.

In most parts of California, succulents can be grown outdoors the entire year. A succulent rock garden is a beautiful sight and requires very little attention. Many of these plants throw their colorful and interesting flower spikes during the winter months. Aloes, euphorbias, echeverias, sedums, sempervivums, and mesembryanthemums can be used most effectively. There should be more succulent rockeries in California, as these plants require very little water, and they harmonize so nicely with the Spanish type of architecture.

Another type of planting is with al-



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GARDEN

lines—plants that make low growth or unches of foliage covered during the owering season with masses of bloom. hese include the pinks, phloxes, veron-as, azaleas, saxifrages, violas, cam-anulas, and the like. When it comes alpines, the northwestern gardeners re greatly favored over Californians.

Then there is the naturalistic garden f native shrubs and wild flowers. Use arge rocks and broadcast wild flower eeds through this rockery, planting the aller-growing species toward the back.

The creation of anything, especially nything beautiful, is a stimulating and atisfying pleasure. Making a rock gar-en is comparable to painting a land-cape—our canvas is a piece of land, ocks and plants are our pigments, and e frame the picture with a fence or edge. The same composition princi-les govern: avoid straight lines, plant n groups, keep the center open, and, ost important of all, keep the arrange-ent simple—the simpler the better. common fault is too many points of nterest. Learn to eliminate; either re-ove a rock or plant from the compo-tion entirely or move it to make it part f another group.

When winter comes the full value of rock garden is appreciated. The pag-ant of flowers starting in the early pring with daffodils, followed in turn y tulips, irises, roses, gladioli, delphin-ums, dahlias, and the annuals, slowly limbs up the hill of autumn and is rushed out of sight by the drying gusts f the November winds. Then the rock arden comes to the fore and revives ur somewhat lagging interest in gar-ens. Besides maintaining beauty of orm and color through the winter onths, the rockery burgeons forth in e spring with the splendor of dwarf onquils, campanulas, violas, gerberas, nd alpines, beginning anew the pro-ession of the garden year.

Marion C. Chamberlain of San Fer-ando, California, writes: "Being both-red with dogs and cats clawing and cratching around my little growing ushes and trees, I at last hit upon the dea of making a ring of cactus leaves round each base and then covering hem with sufficient dirt to keep the actus leaves from being conspicuous. ince then my trees, shrubs, and plants ave been left alone.

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"Turn your face to the se
And look at far horizons
Arched against the sky.
See pale ships afloat
On wrinkled lead and fo

ADIOS

THE best part of the SUNSET day is when the mail comes in. Every letter, whether it asks a favor, offers a recipe or other contribution, or merely comments on the magazine generally, is read just as eagerly as a letter from home. In today's mail there are two notes that we want to share with you. The first is from Lillian L. Lothrop of Reno, Nevada. Mrs. Lothrop writes:

"Some time ago I read an article in your magazine in which you described a visit to some of our western cemeteries, and I regretted that you did not visit also the old cemetery at Dayton, Nevada. There you would have found the grave of an old man who, I think, would have been of much interest to you. His name was Morton West Stiles and his grave is marked with a Mexican War Veteran's monument.

"Stiles was with Commodore Sloat when the Commodore took Monterey, and it was he whom the Commodore sent ashore to place the flag on the old Custom House in Monterey. I am well acquainted with the history of this old man, having known him all my life. I am now an old lady. I was born here of covered-wagon pioneers. At Dayton, men who had been lynched or condemned legally to death were never buried in the cemetery, but were buried outside the fence. The graves of these victims of just or unjust trials have almost totally disappeared. Naturally, no one gave them care, although I can remember as a child that my sisters and I used often to pity them and place wild flowers on the graves."

The second letter is too long to quote here, but in general it takes us to task roundly for the article telling about the new method of preserving Christmas greens in the December SUNSET. Mrs. R. M. Sweet, who wrote the article, is president of the Sunnydale Garden Club in Seattle. Mrs. Sweet says:

" . . . *Certainly those of us who love our native trees and evergreens are far from cheerful at the prospect—sure to happen—of many unemployed going out in the woods and willy-nilly gathering cedar, salal, huckleberry, Boston sword fern, Oregon grape, and various other shrubs. We are not a bit keen about an increased market for our native greens, and it would seem that a little thought on your part would make this evident. Huckleberry, for instance, is fast disappearing from our woods and it is one of the things the conservation workers are trying to protect.*

"I wish to state emphatically that neither Mr. MacPherson (the author) nor SUNSET *had authority to state for the 70 members of the Sunnydale Garden Club that we are all agog over this new bonanza for the Northwest. I would suggest that you do what you can to repair the damage through the columns of your magazine."*

When Mrs. Sweet's letter came in, it took something of the pleasure of Christmas away from us, but we probably deserved the rebuke. Whether you criticize or praise, however, we want you to send us your contributions, your comments. Above all, we want you to feel that SUNSET is truly your western magazine, and that we are interested in every nook and corner of the West. Obviously, we cannot be in more than one part of Sunset Land at a time, but we do try to visit each section several times a year. For the rest of our information and inspiration, we must rely on your letters and articles. When you do write, even though you write to criticize, we want you to know that we appreciate it.
—LOU RICHARDSON.

MAGAZINE

Vol. 74 March 1935 No. 3

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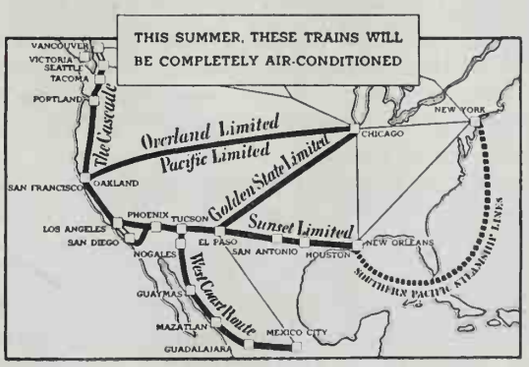

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SUNSET GOLD

STRANGE, isn't it, how hard we work to keep from thinking! We shy away from it as if it were something painful. We feel positively self-conscious when left alone with only our own minds for company, and we hasten to find refuge in some superficial activity—movies, light fiction, bridge, or solitaire—that will successfully stave off the perils of thinking.

I am not talking of day-dreaming, or of planning and figuring in terms of material things. Living in the Machine Age as we are, we need to do some abstract thinking—some meditating, if you prefer that word—every day, in order to keep our balance and sanity. Our minds—not just our brains—need exercise for their growth and development, just as do our bodies.

Usually it is easier, in undertaking the conscious exercise of the power of thought, to begin with some idea expressed by someone else, in a book, a poem, a conversation, a lecture, letting that idea serve as an intellectual stepping-stone to further thought of one's own.

The college student who takes copious notes on a lecture and transcribes them neatly in a looseleaf notebook may or may not have acquired anything worth while from the experience. The student who, prompted by some chance statement of the lecturer, has gone off for a short excursion on some mental bypath may have found in his own mind something more precious and worth while than all the very important facts presented by the professor.

The point is, lectures or sermons are of little avail if the hearer does not coöperate with the speaker by doing a little mental work. It is a total waste of time to read even the greatest literary treasures of the ages unless one thinks a little while reading.

Still more enjoyable than thinking with a speaker or writer is to let one's mind blaze new trails all its own. As you walk down the street; as you work about the house; as you sit resting after dinner; better still, as you drive through the blossom-blanketed countryside, don't concentrate exclusively on your business, or your budget, or any other material thing under a roof. Let your thoughts try new bypaths of their own choosing. Looking out upon the poppies and brodiaea, it occurs to you that these flowers are lovelier by far along the roadside than in a vase at home—and you recall the unthinkable woman who boasted last spring that her youngsters had filled a wash-tub with trilliums! You progress to the puzzled question, can't we enjoy anything without possessing it? And you conclude with the observation that, just as flowers fade when they are gathered, so does many a coveted honor or ambition lose its glamour when it has been attained.

There! Not bad for a bit of amateur philosophizing. Rather fun, too, isn't it? Try it again—keep on trying. Who knows, you may give up golf or gambling or goodness knows what, to indulge your new hobby of thinking.—G. A. C.

Smooth

AS FRESHLY LAUNDERED BED LINEN!

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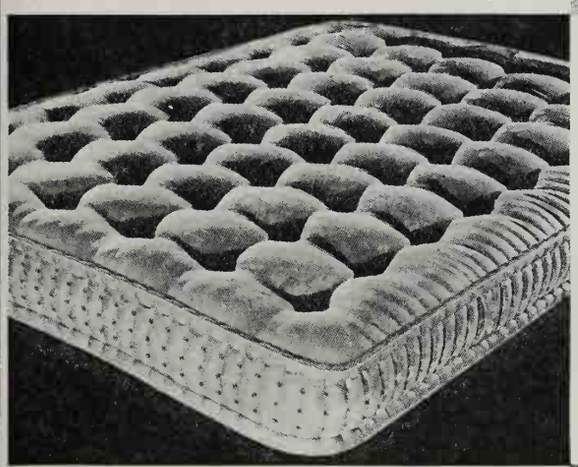
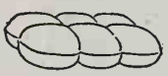
make this revolutionary inner-spring mattress as different from old-fashioned tufted types



as a smooth-surface pillow

is different from one tied together like this



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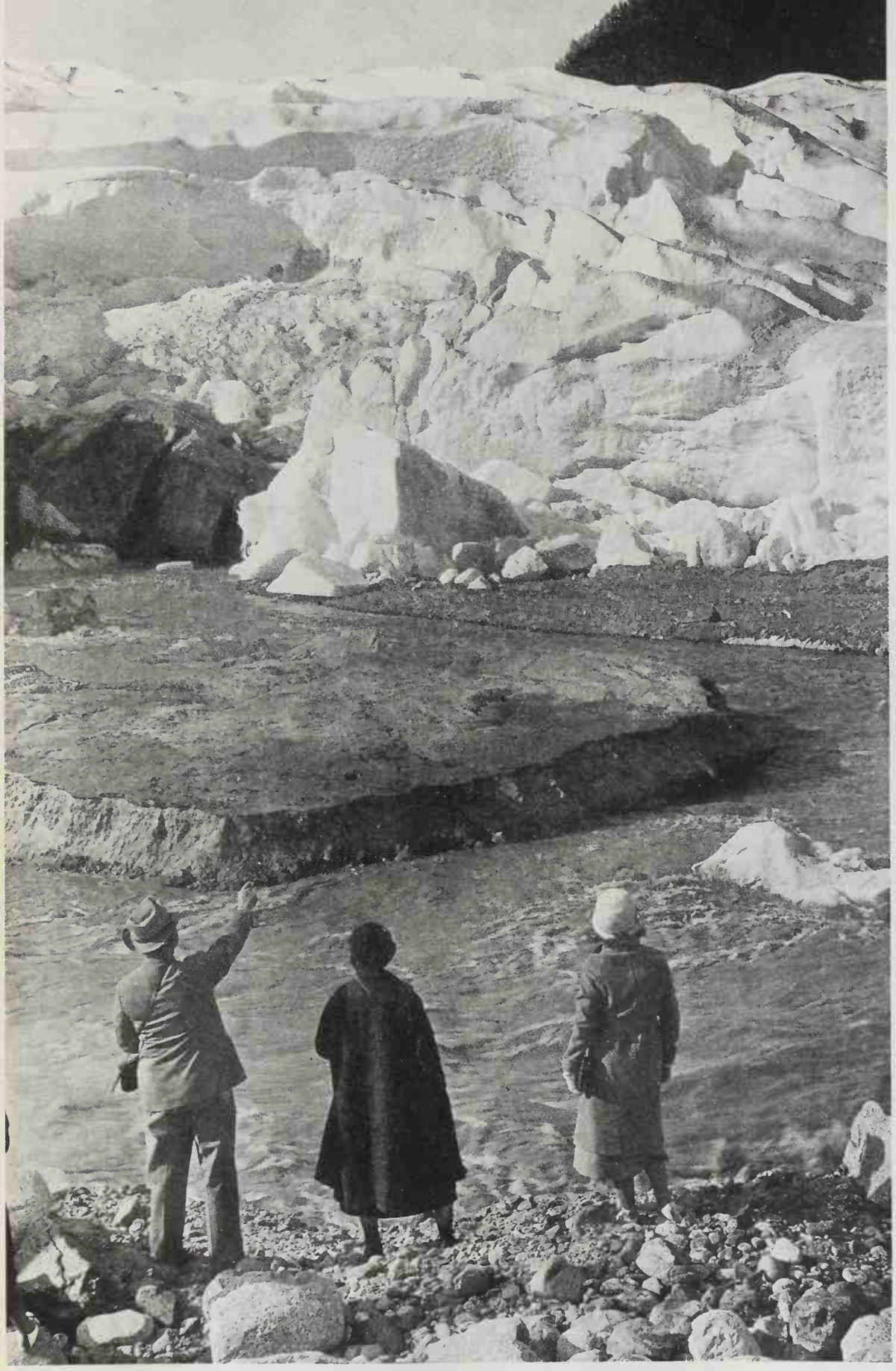

The magnificent Mendenhall glacier as photographed by John Kabel

THE RIVER OF BLUE ICE THAT SLEEPS IN ALASKA

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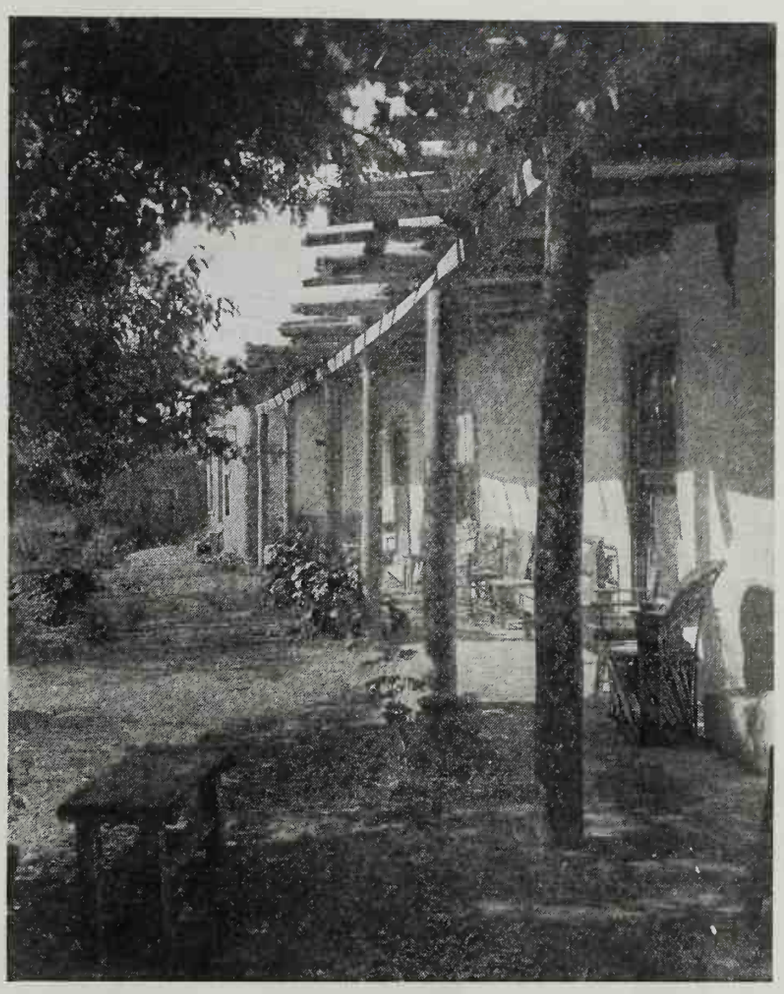


In the studio garden of Sheldon Parsons

PATIO GARDENS OF SANTA FE

"Our New Mexican Gardens, True to Their Spanish Influence, Are Designed for Living," Says Ruth Laughlin

TO THOSE who are accustomed to front porches and lawns spreading down to the street, Santa Fe presents a foreign, mysterious air. Many of our homes are part of the old Spanish settlement, built flush with the sidewalk with gardens in the rear, enclosed by rambling adobe walls. To the Spaniard a garden was a quiet retreat from the dusty world, and the patio was part of the household sanctuary, an outdoor living room to be enjoyed by the family and intimate friends. This Spanish flavor still prevails in Santa Fe, making the patio an essential part of the house plan and encircling the larger gardens with the protecting arms of walls. Over these walls tall hollyhocks and mullein beckon the visitor, and through the quaint gateways there are vistas of bright flowers, fountains, and trees.

As in California, *portáles,* terraces, patios, and walls are as integral a part of the New Mexican garden as white trellises are to a New England cottage. Garden planning is, consequently, adapted to the architectural setting. These garden plans vary from the formal Spanish patio with geometrical paths to the spreading, less-formal New Mexican evolution which includes grass and trees.

Frequently the *portál* comprises one side of the Santa Fe patio, the posts and beams offering support for vines and climbing roses. Sometimes the *portál* is an open porch where summer breakfasts are served, sometimes it is enclosed with

glass where protected house plants make a winter garden. The patio centers around some garden feature, with the paths forming a pattern. This may be a fountain or lily pond, a bird bath made of an old millstone, or a well with a cobblestone stoop.

Many things are blamed upon altitude, for Santa Fe is 7,000 feet above sea level. Certainly it is to be blamed for a short summer with the liability of frost from the middle of September to the end of May. But even a short summer is the gardener's delight, for brilliant sunshine and cool nights produce a wealth of flowers—lilac hedges in a purple mass, sweet peas growing to the top of ten-foot netting, and dahlias in rich, vibrant colors, as large as dinner plates.

In this dry climate, water is the great essential. One gardener declares that perspiration is more important than irrigation—human perspiration, induced by keeping the top soil constantly hoed. Using this dry-farming principle, the top soil is kept loose and free from weeds, and the moisture stays in the ground around the roots where it is most needed. For the same reason a thorough soaking once or twice a week is more beneficial than a daily sprinkling. The latter tends to bring the roots to the surface where they have an insufficient supply of food and water. The summer showers during July and August give one a little respite from hauling the hose around.

Trees, shrubs, and plants which have accustomed themselves to soil and climate give the best results. These native citizens of the surrounding mountains and canyons are easily transplanted and add the second characteristic note to Santa Fe gardens. Of all trees the native evergreens are the most effective. The blue spruce *(Picea pungens)* ranks first, while variety is given by the yellow and white pines and the white fir *(Abies concolor)*. Junipers are planted against house walls or left to their own symmetry in landscaping, the two best-loved types being the red cedar *(Virginiana)*, its feathery branches dripping with silver-white berries at Christmas, and the closer rusty green foliage of the Colorado *(Scopulorum)* with clusters of purple berries that look like tiny grapes. For accent there is the yellow-green of the low-sprawling branches of *Juniperus prostrata.*

Of the native deciduous trees there are the pink locust, known for its wisdom in never putting out its leaves until the frosts are over, and the soft gray-greens of the acacia and the Russian olive. Unfortunately the lovely, shimmering aspens do not like civilization. Even in their native habitat, above the 7,500-foot level, they disappear as soon as summer homes are built in the canyons.

Perhaps the most typical of the native shrubs is the chamiso, which covers the canyons and mesa around Santa Fe and grows into ten-foot hedges along the winding dirt roads. It is the first of the native shrubs to announce spring in the subtle green that tints the branches and the new gray-green leaves that soon unfold. In August there are hundreds of small yellow blossoms that scent the air with a pungent, sage-like odor. Silver puff-balls form later, and during the winter the chamiso becomes a smoky, blue-gray mass. It has fibrous, straggling roots; when transplanting, care must be taken not to cut the taproot. Be sure to water it frequently during the first two months. It may be clipped to form a symmetrical border or left to grow according to its own wayward will as background planting.

No plant has more associations for Santa Fe than the hardy Rose of Castile, for it is said that Spanish women brought slips of this tiny golden rose with them from Andalusia and planted them with loving care in their new frontier homes. Since then these roses have seeded themselves on every acequia bank, along with their English cousins, the Eglantines. Brought into the garden, these two wild roses with their russet leaves and red fruit are warm splashes of color when most of the garden is asleep.

There are two ground-covers that are also most effective in winter—the kinnikinnick with its glossy green leaves and red berries, and the mountain holly. Of the native vines there are the Virginia creeper and the purple and white clematis.

As in California, the yucca grows upon the hills around Santa Fe. In the garden its sharp leaves are contrasts for other foliage, and the creamy blossoms on the long candle-like stalk are a surprising joy.

In spite of the fad for cacti I do not like to see them mixed up heterogeneously in a garden. Consequently, in Santa Fe gardens, I am delighted to see cacti isolated in their own beds where their grotesque forms are foils for each other. New Mexico cannot claim as many varieties of cactus as Arizona, but there are enough here to leave a thorny memory when transplanting them. The best known are the antlered cactus with magenta flowers, the prickly pear with clear yellow flowers, and the large, small, and medium-sized pincushion cactus whose velvety scarlet blooms show that the heart of the cactus must be warm even though its exterior is so forbiddingly thorny.

The native herb garden is another Spanish inheritance in Santa Fe. Here are gathered together many of the medicinal plants that are still used as *remedios* by the native people. A list of these herbs would fill a small pharmacopoeia, since they range from the well-known *Yerba buena* (mint) to localized names such as romero weed and the Indian osha. All are used in brews for fevers and aches. Besides these are the savory plants, such as

t left, the patio of Mrs. W. H.
eld. Photograph by Will Connell
eminiscent of the past is this
d well with cobblestone stoop

large and small chili peppers, garlic, oregano, sage, and clavelon, used for seasoning.

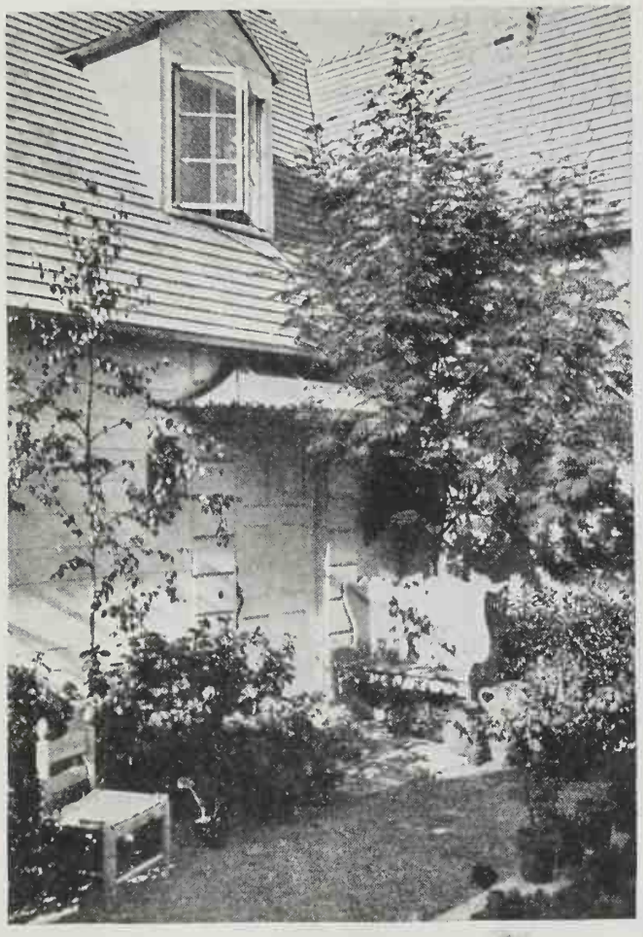
Native flowers form a long list and an interesting variety of color and bloom. There are the delicate Spanish irises, red and yellow orchids, pentstemons and lupines in many shades, columbines in both the large blue Colorado and the the small red and yellow Spanish flower, verbenas, phlox, primroses, asters, the yellow, blue, and white violas, monkshood, Alpine forget-me-nots, campanulas, and many kinds of helianthemums, from the all-yellow sunflower to the red-centered gaillardia.

Gardening here, as elsewhere, requires thoughtful planning as well as hard work. Much of our soil has too much adobe clay and must be broken up up with peat moss, sand, and fertilizers. Fertilizers are spread over the lawns and flower beds early in March to sink in with late snows. In early April we are busy with thinning and transplanting perennials. Transplanting of shrubs and trees is done in fall in order to eliminate the rush work of spring. The selection of proper plant materials involves constant thought and experimentation. Watering and cultivation take much time, but in spite of all this we New Mexicans find time to live in our gardens, to enjoy the heritage of leisure that has come down to us through the past.

There are no NRA codes in Santa Fe gardens. Like children, our gardens require almost a 24-hour schedule. Especially in the growing of native things, one must know them well enough to understand their likes and dislikes. As the native people say, one must be *"sympatica."*

The outdoor studio of Olive Rush pictured at top of page has all the atmosphere and old charm of early-day gardens

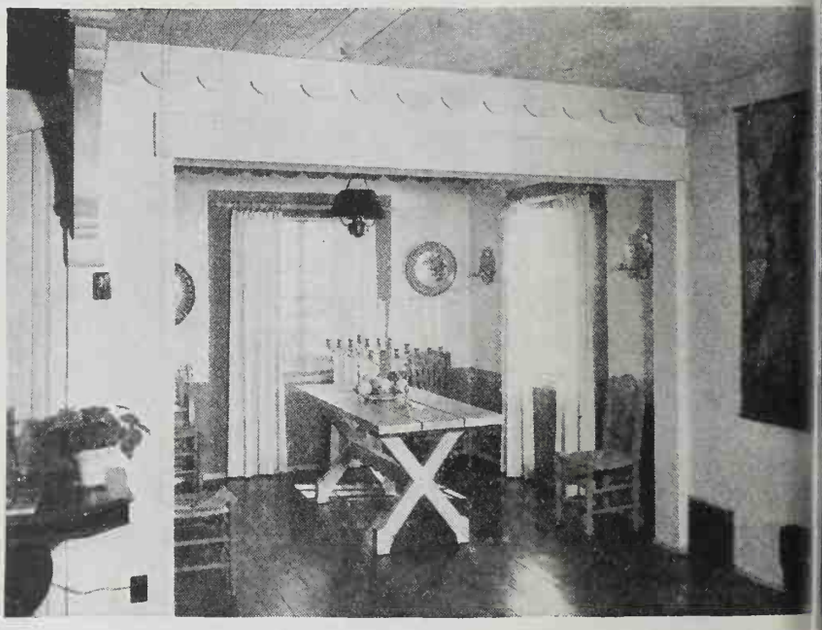
Immediately above is another view of the Sheldon Parsons garden, showing the old pear tree



TUCKED AWAY IN THE HILLS OF Berkeley

Edwin Lewis Snyder, Architect, Describes for Sunset Readers His Own Home, Which Is a Modern Adaptation of a Brittany Farmhouse

The entrance to the cottage is as inviting as it is picturesque. Potted plants add interest to the courtyard



Note the tasteful use of wood trim in the dining room and the living rooms

GREATER demands for unusual design have been made upon architects engaged in the practice of residential work than in any other branch of the profession. Much of this is due to the fact that just now those young people who in their early schooling were fortunate enough to have been taught something of the appreciation of design, are beginning to plan their own homes. Freedom of expression—a trait of character so universally developed in the present generation—is also being manifested in the variety of designs now more and more apparent in residential work.

The rapid increase of modernism in all phases of present-day living, both artistic and utilitarian, is also an important factor in the development of a great variety of design in our homes, but most architects accept this modernism rather as an influence than as a definite style.

This is particularly true in the small house illustrated. It was designed and erected by Edwin Lewis Snyder, architect, for his own home, and shows clearly the "modern" influence on an old style of architecture.

The idea was developed from the charming small farmhouses of Brittany scattered throughout the north of France, which Mr. and Mrs. Snyder had the opportunity to photograph and to sketch on a recent European trip. The exterior treatment with its series of small terraces and brick walk leading down from the street level to the hooded entrance is particularly characteristic of this Brittany type. A definite departure from the more stereotyped finish of stucco is the use of wide pine boards cut with a ship-lap joint, and treated with cold-water paint. A steep roof, generously provided with dormer windows, gives ample space and light for the sleeping quarters, and a wing toward the street provides space for a garage and at the same time gives shelter to the courtyard from the prevailing westerly winds.

On the interior the modern effect of white walls relieved with color has been used throughout. The living room has a flat wooden ceiling, below which a scalloped wooden swag adds a decorative note against the plain plaster walls. A distinctive feature of the room is provided by a copper-hooded, whitewashed brick fireplace with an adjoining seat called a "stew," from which the housewife stirred the *pot-au-feu* on the crane.

The stairway, which in the original farm house led to the hay loft, is, in the Snyder house, built of heavy three-inch treads without risers. White corduroy curtains and turquoise blue Venetian blinds complete the decorative scheme of the room. The dining alcove, which ties in with the living room color combination of blue and white, has a dado (decorative border around lower part

A distinctive feature of the living room is the copper-hooded, whitewashed brick fireplace, with adjoining seat called a "stew"

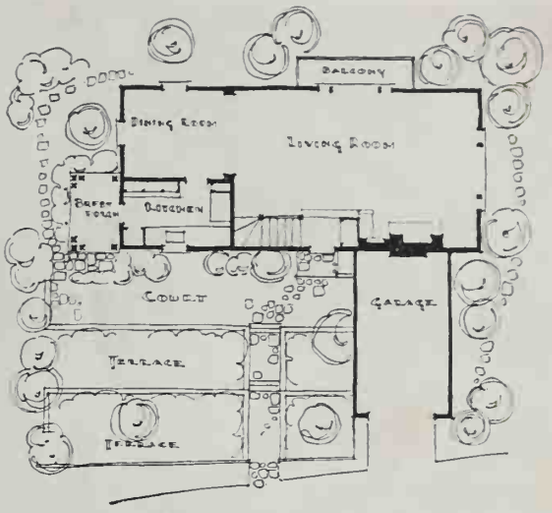
of walls) of turquoise blue, a scalloped wooden swag of the same blue against the ceiling, and white corduroy curtains. A refectory table in antique white and provincial chairs in color are the only articles of furniture in the dining room. A small kitchen of knotty pine and a glassed-in breakfast porch complete the first-floor arrangement.

On the upper floor are two bedrooms, one in primrose yellow and white, the other in geranium red and white. A bath, tiled in hand-made terra-cotta quarry tiles and fitted with Copenhagen blue plumbing fixtures, completes the second-floor arrangement of this modernized Brittany farmhouse.

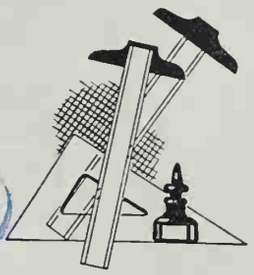
As is frequently the case in western cities, where choice building locations with views are likely to be found on steep hillsides, the house itself is placed somewhat below the street level, though the garage entrance and floor are even with the street. As another instance of turning a liability into an asset, the necessary terracing of the lawn adds definitely to the beauty of the place. The kitchen window, you will note, looks out upon the street and garden, while the living-room windows frame more distant views.

By skillful planning and execution, Mr. Snyder has achieved a house that has all of the informal charm of a tiny cottage and at the same time the spaciousness that comes in larger dwellings. Note particularly the arrangement of the dining room. Here privacy has been achieved for dining, while at the same time the dining room adds definitely to the size of the living room. Likewise in the kitchen, larger working quarters are gained by the addition of the breakfast porch.

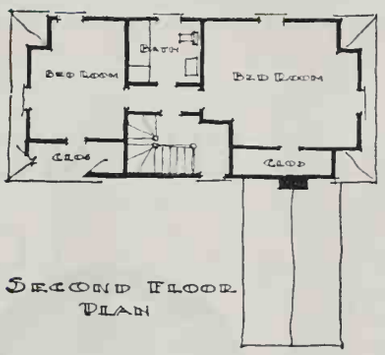
Like all of the houses pictured in SUNSET, this home is presented simply for the ideas and suggestions that it contains. Working drawings are not for sale through this magazine. We believe sincerely that everyone who plans to build a home should have that home designed by an architect to fit the particular site and the particular family. For that reason we do not encourage stock plans. For that reason also we show in this magazine only those houses that have been designed by western architects. It is particularly gratifying to be able to bring you this charming cottage built by a western architect for his own home.



FIRST FLOOR PLAN



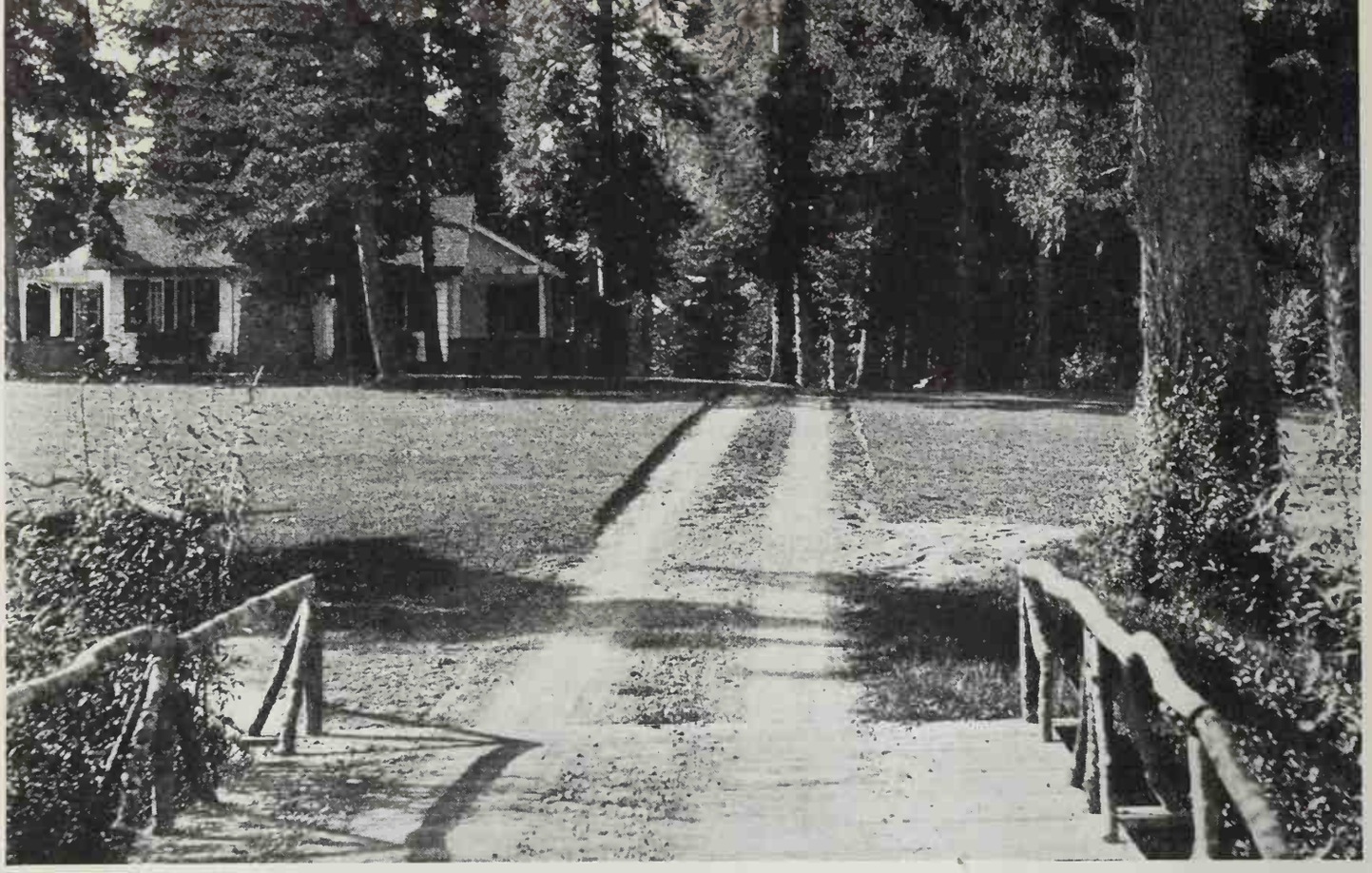
BURLINGAME PUBLIC LIBRARY Burlingame, Cal.



SECOND FLOOR PLAN

Forthcoming issues contain much of interest to prospective home builders. Next month, for instance, a collection of unusual photographs will illustrate the use of whitewashed brick in patios, chimneys, and pools. In addition to these ideas, there will be excellent advice and inspiration for those who are thinking of adobe construction; also a cabin built of railroad ties.

In May we present a charming home of brick, built in southern California but equally pleasing in any part of Sunset Land. The June SUNSET features beach cottages and the July issue mountain homes. Every westerner who is considering, even remotely, the building of a home or vacation cottage will do well to follow the building pages of this magazine.—THE EDITORS.



The ranch home of Senator and Mrs. McNary

THE MOST POPULAR MEMBER OF THE UNITED STATES SENATE COMES FROM OREGON

FRANCES PARKINSON KEYES

WHEN the Senate Press took a poll last spring, voting upon who, in that august body, was the ablest Democrat, the ablest Republican, the greatest orator, the best-dressed man, and so on, it was Charles L. McNary of Oregon who was voted the most popular member of the Senate.

All Washington enthusiastically concurred in this verdict. There was not a dissenting voice heard anywhere. Socially, both Senator and Mrs. McNary are much sought after. Their names appear, prominently and frequently, on the dinner lists of the capital's most outstanding hostesses. And politically, Senator McNary has scored a signal triumph. He is himself a typical westerner and a true Progressive; but as a Republican leader in the Senate he has never antagonized or offended those conservative eastern members of the "Old Guard" who "view with alarm" —and also aversion—the "radical tendencies" of the Insurgent group; and this same group, wild and woolly though it may otherwise prove to be, feeds mildly out of McNary's capable hand, where there is no sign of the mailed fist within the velvet glove. Indeed, the opinion of his fellow senators is sincerely and earnestly expressed in the inscription engraved upon the massive silver tray which was presented to him by them at the end of an unusually strenuous session, "as a slight token of their appreciation of his devotion and loyalty to his country, and his courtesies and many kindnesses to them individually."

His personality, no less than his wisdom and ability, has been a tremendous asset to him. His countenance is frank and open, his complexion clear and ruddy, his eyes bright and blue. He has an engaging smile, which is not unlike the smile of Senator Capper of Kansas in that it has a certain ingenuous quality about it that is very attractive. And his manner is as cordial as it is candid. He is a friendly person himself, who invites friendliness from others, and who is rewarded by getting out of life what he puts into it.

Through force of circumstances, poli-

tics has become his preoccupation. By vocation he is a lawyer as well as a statesman, and has served with marked distinction on the Supreme Court of Oregon. But by avocation, he is an orchardist; and the adjournment of Congress sees him headed for his ranch on the first available train west.

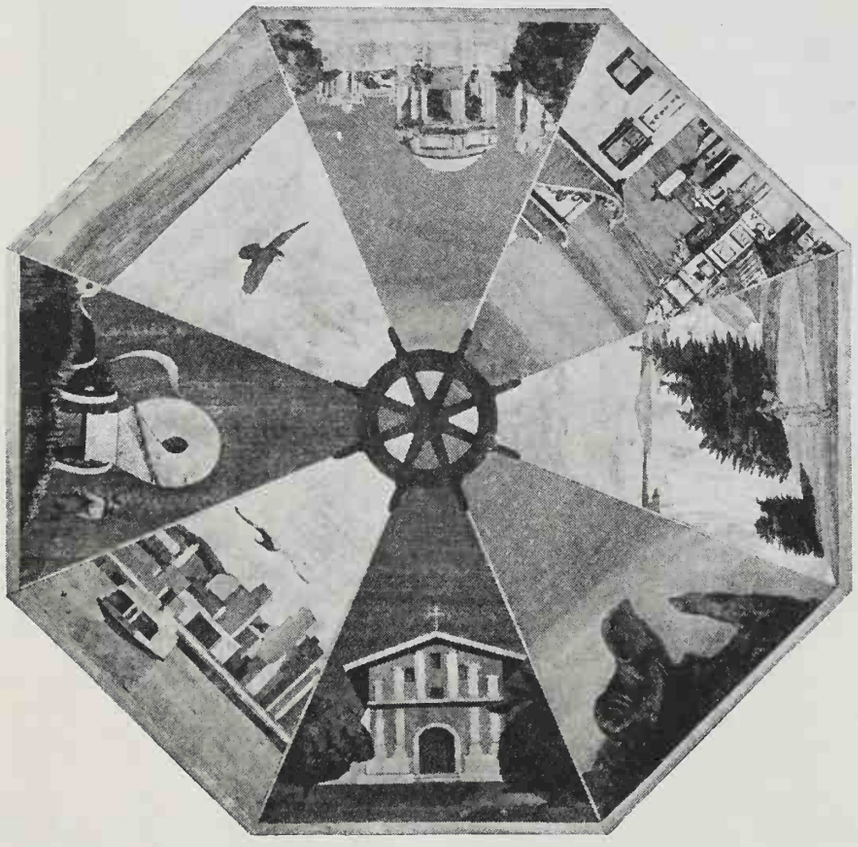
The McNary home is, as he will tell you, "a typical ranch house," colorful, comfortable, and convenient. The great stone fireplace in the big living room will hold logs four feet long; a cheerful blaze flames warmly up from its hospitable hearthstone; and succulent dishes are still prepared in "grandmother's kettle" which hangs above this. The living room itself is 24 feet long and 18 feet wide, with painted walls and bright hangings; and here Mrs. McNary's skill as an interior decorator has found a delightful outlet. Bedrooms and bathrooms flank the living room on either side; and in the rear are the modern and commodious service quarters. The house is fully electrified, as indeed the entire ranch is —even the lawns and gardens are watered by electricity; and heating, cooking, and lighting are all done by the same up-to-date method.

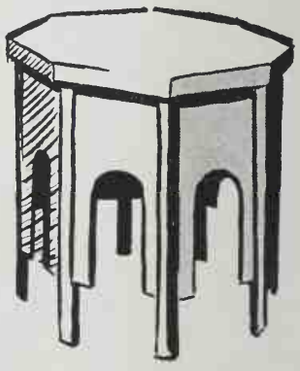
But attractive as the ranch house is itself, its setting is even more remarkable. In the distance the Cascade Mountains rise on one side and the Coast Range on the other. The view of them is superb. And the immediate foreground is charming. The main door of the living room opens out into a patio where wisterias, honeysuckles, and hydrangeas bloom freely. Further on is a large flower garden where, beyond a wide border of roses, cosmos, delphiniums, roses, dahlias, and many other flowers bloom profusely, stretching out in a bright expanse towards a hedge of gigantic sweet peas, which, like the roses, are a "specialty" of the ranch. None of the grounds have ever been landscaped, and in the natural unrestraint with which these merge into the surrounding landscape, lies a large part of their special charm. Nowhere on this ranch is there a sense of artificiality or confinement. Instead, there is an all-pervading impression of freedom and spaciousness. A 50-acre park, bounded by two creeks—Claggett and La Biche—extends beyond the flower and vegetable gardens, the well-stocked fishpond, the tennis court and the golf course, and the little knoll which the pleasant, peaceful house surmounts. This park is dominated by magnificent Douglas firs which grow in great luxuriant groves, and which in some instances attain a height of 250 feet. But Senator McNary, whose deep, abiding love of trees began when, as a boy, he worked during a summer vacation in a nursery, has introduced other varieties from every part of the United States. They thrive and flourish in the stimulating, beneficent air of Oregon, among the evergreens that are indigenous to it, nourished by its rich soil, watered by its abundant streams. *(Cont'd on p. 36*

In addition to being a charming wife and hostess, Mrs. McNary has an enthusiastic interest in social welfare work and many worthwhile organizations

A trip over the ranch with its giant firs, running streams, gardens, orchards, and pets makes one understand why Senator McNary always hurries back to Oregon the minute Congress adjourns

CAPTURING SAN FRANCISCO IN A HAND-CARVED COFFEE TABLE





You need not be an artist to do inlaying with wood veneers

THE top of the octagonal coffee table which you see here was made of more than 200 pieces of wood veneer, carefully fitted together to make the design as illustrated. The work, which was all done in my spare time, proved to be a fascinating way to use leisure. I was an amateur when I started working on this table and so feel that I can safely offer the following suggestions to those of you who might be interested in trying a hand at art inlaying.

First, take some simple subject for a design (your initials or monogram in bold letters will do for a starter) and go to work. You will need two thin pieces of wood or veneer—and that should be available in any home. An old berry box or tomato basket might do for experimenting. Make your design, on paper, in duplicate (carbon copy) and cement one copy on to a piece of veneer, using rubber cement, which holds the design firmly in place but can be easily removed when you are ready to do so. Then take a sharp-pointed knife or razor blade and follow the design, cutting through paper and veneer. Save the design and discard the rest of the piece of wood. Now pull off the paper design, leaving a design in wood. Next, repeat the process, using the other copy of your design on the other piece of veneer. This time discard the design and save the background. You now have two pieces which should fit perfectly together—one inside the other. A contrast is desirable, of course, so if you cannot find two pieces of veneer that vary in color you can stain one of them with iodine by using a cotton swab. Prepare a small, smooth board upon which to mount your veneers, and glue down background first. The design should be fitted into place soon afterward. After gluing, it is advisable to place a sheet of paper over the entire surface and then a board or some other flat, rigid object. It is now ready to be pressed over night under the weight of a stack of magazines or a piece of furniture. Next day tear off the sheet of paper from the gluey surface and sandpaper the veneer down until you have a clean, smooth design. Eventually, you will be able to fit together several pieces of wood in the same way.

If the results are sufficiently gratifying and you wish to go further, you can try something more elaborate. An easy and economical means of getting veneer for experimental purposes is to acquire some of the wooden shipping crates commonly used in shipping radios, etc. Take one side at a time, saw off the frame that borders it and then take the three-ply piece of veneer and soak it in water until the thin sheets of wood may be separated. Discard the center ply and save the outside ones, placing them between several sheets of newspaper (which will serve as blotters for absorbing the water). They should be weighted down flat so that they will not curl up or crack. Frequently several colors are available in one crate.

You will, however, be pleasantly surprised at the low cost of small pieces of regular hardwood veneers. I know of at least one firm that offers by mail designs, instructions, tools, and an excellent list of veneers collected from all parts of the earth.

The pleasure that was mine in making the coffee table illustrated here is immeasurable, and I have something that will be used and enjoyed for years to come. The eight scenes depicted are all found in my city—San Francisco. Frankly, the only previous experience that I had had was in the execution of three small, simple designs. The expense of making the table top was negligible, glue being my chief item. I used one piece of mahogany which cost about four cents. The two knives I used were made from an old bread knife and a broken hack-saw blade which I filed to a desired shape. I used more than 200 pieces of veneer in making it and worked patiently for several months. Impatience must be guarded against in this work, for usually a rushed job is a spoiled job. Not being an experienced cabinet maker, I turned the table top, when finished, over to a woodworker who made the rest of the table.—JAMES F. PORTER.

DENVER SENDS THIS "OLD-SHUTTER" SCREEN

PUBLIC LIBRARY

The screen as designed by Grace Stark

I CRAVED a screen. Not any old screen, of course, but something pretty special. One that would skillfully and charmingly hide from our guests the unfortunate fact that our remodeled house had no space between the dining room and the kitchen for a butler's pantry. Also one that would look quite at home with our cherished old mahogany furniture.

One screen covered with shellacked wall paper had been shattered the first week by our lively wire-haired terrier; one made from lightweight wall board, after standing in front of a register, was warped till it made you jittery to look at it.

About this time the stores in our city began showing screens made from shutters at two extremes of price—15 and 75 dollars. Here was the answer to my prayer, except that the cheap ones didn't match the furniture and the expensive ones didn't match the budget.

Then one day as I was driving down town, I was delayed by a truck that was dragging away débris from our old courthouse. Any antique lover who has chased loads of miscellaneous junk, positive that it must be harboring a corner cupboard or an Adam fireplace, will understand how hopefully I leaned from my car window to inventory the mass of trash. Nothing there but shutters. Broken-down shutters over 50 years old from the courthouse windows. Old shutters! Suddenly, before my eyes those shutters seemed to stand erect and fold gracefully into a lovely screen.

"Hey," I shouted to the truck driver, "where are you going?"

He gave me a distinctly disapproving look which said, "You can't make no dates with me, lady."

So I added quickly, "Where are you taking those shutters?"

"Oh, them?" He was obviously relieved. "To the wrecking company."

The next morning I succeeded in buying, for a dollar, two of the ruins, each composed of two shutters, which must have served as swinging doors inside the building. Four outside window shutters would have done as well.

Bargaining with the carpenter was more difficult. He couldn't understand why any sane human being should want those "broken-down objects" in a nice home. Finally after a great deal of persuasion and six dollars he agreed to follow the picture I had brought him.

The workman, at my behest, split each section in two, removed the old wood below the shutters, and replaced it with new panels. This resulted in four leaves 14 inches wide by five feet, six inches high. These were put together with small brass two-way hinges. Short legs can be added if you don't want your screen to come to the floor. Not caring for legs, I had metal gliders set in the lower edge so that it slips easily over the rug.

The finished product was delivered to my front door by a carpenter who had undergone a complete change of heart about the worn-out doors I had taken him. Several persons had seen the screen and had offered him rather fancy prices for it—but I would not sell. This was the child of my imagination and I wouldn't give it up.

The next step was to plug the yawning cracks and holes with plastic wood, and to smooth off the excess with a knife. (This work isn't difficult, but it is tedious, for it should be done thoroughly.) After that I scrubbed and scraped and sandpapered the patches of ancient paint till the wood was in fair condition.

The shutter screens in the stores were, without exception, painted dead white; but white, no matter how popular, would be a most unhappy choice for my rooms, *(Continued on page 40*

WHY I CHOSE THESE TREES FOR MY

SUNSET GARDEN

SYDNEY B. MITCHELL

Here Is the Second Chapter of Mr. Mitchell's New Garden Book Running Serially in This Magazine. Save Your Sunsets in Order That No Chapters Will Be Missing When the Series Is Completed

I DON'T believe any realtor ever has tried to sell me a lot with native trees on it. My problem seems generally to have been how to develop sales resistance to the unobstructed marine view or the panorama of the mountains, and to remember that it is on the earth I am going to have to live and to garden.

If in my youth any real estate man had talked trees to me I would probably have succumbed to the argument that I would save so many years by having an oak, a cluster of madrones, or a clump of redwoods before I ever started a house or garden, and could fit them into my plans. Later I learned the pleasure of growing them myself and the satisfaction of starting from scratch—a bare piece of hillside. But then I have always had a sneaking admiration for a certain newspaper man of my college days who bet he could, without money, without even clothes, starting with only a copy of the daily paper, make his way around the world in one year. But if your temperament or your years or your family or your ability to pay the price for them causes you to buy a lot with trees on it, don't be afraid to cut some down—that is, if your aim is a garden, not a forest. While it is impossible to remove a single tree from a prominent place or to cut out a particularly cherished specimen without pain, it is quite necessary to let in the sunlight and help individual trees by thinning, a practice I have found possible even without the knowledge of objecting partners, if done judicially in their absence.

Personally I prefer planting my own trees, which is a lucky thing for me. My first experience was with a 60 by 110-foot city lot facing west, and the planting was designed to give me a better sky line, bound the property, shut out the neighbors, give backgrounds for flowers, and, to a lesser degree, frame the house. Being little more than half my present age, I naturally picked fast-growing, even weedy, trees, such as eucalypti and acacias. I used also Monterey pines and two deciduous trees of which I am fond and which I could get in large sizes: Lombardy poplars and birches. These did all I wanted and more, so that before the ten years I lived there were over, the acacias were too large and spreading, the pines shut out not only my neighbor but her morning sunlight, and the poplar roots got into the drains.

There is a practice, doubtless for the sake of economy, of using clay drain pipes from the house to the sewer. Now, certain trees, among them the eucalyptus and the poplar, have roots which can effect an entrance to these through the joints, and when they become filled up you have to call a plumber. Some housewives labor under the mistaken impression that no greater mess remains to be cleaned up than when a plumber gets through with the bathroom, but they have never tried to retrieve a garden after he has dug up and replaced the drain pipes or they would realize that indoors his style is cramped. Besides mauling and covering with dirt everything near, he has a knack of leaving the clay or subsoil on top when filling in, which presents a problem in cultivation for some time. The answer is to use only iron drain pipes in the garden if you want to be sure of keeping out tree roots. While shutting out the neighbors there is also the danger of shutting out their cherished view, if you use such trees as poplars. When I left, my successor and his neighbor, both of them of a race not interested in peace at any price, faced just this problem. It is also well to remember that while legally you own all the space above your lot to the sky, so does your neighbor, and he can remove any part of your planting which encroaches on the air above his ground.

Because I grew up in a crowded eastern city where the sky line was too often cluttered with telegraph poles, chimney pots, and clothes lines displaying "the short and simple flannels of the poor," I stress the value of trees for the making of attractive sky lines. These can be at least improved even on quite small places, while on larger ones the opportunity is naturally greater. Solid planting with the same trees should be avoided, as a broken, interesting outlook is what is desired. While deciduous trees are here very valuable, because even when leafless they make attractive patterns against the sky, the permanence of the effect of evergreens compensates for their often rather somber look when pines or other conifers are used.

In California the looser-growing, broad-leaved evergreens are best, and doubtless the much-maligned eucalyptus heads the list where it is safe to plant it. I, myself, on a two-acre place bought the lower half (which I cannot afford to cultivate) for the fringe of eucalypti on the Wildcat Canyon road, which is so important to my sky line. On a smaller place I suggest consideration of the daintier, much slower growing *Eucalyptus polyanthema,* which has never proved a problem in the twenty-odd years since I planted it in my last garden on a city lot. For boundaries, which are so often also screens and backgrounds, a variety of trees both deciduous and evergreen is suitable. Here it is important to avoid monotony and those trees so rapacious that shrubs

and flowers may not be planted in front of them. Even when it is generally true that they monopolize all the adjacent moisture, it is worth remembering that spring-flowering bulbs, daffodils, leucojums, scillas, grape hyacinths—but not tulips, unless these last are annually replaced—may be grown here, as they do all their growing when the winter rains provide water for all. I have successfully grown them for years right up against eucalypti or Monterey pines, of course on the sunny side of the latter.

Two other uses of trees I think worth mentioning, as they have figured in my own various gardens: the framing of the house and specimen or group planting on lawns. For the former it is all-important to realize that an evergreen oak, let us say, if near the house, is best on the north or east side unless you are prepared to accept the shutting out of the winter as well as the summer sun.

I have always preferred deciduous trees on the sunny side of the house, as in summer they provide shade and in winter admit sunshine. My previous house had a planting of European birch and of Lombardy poplars on the south side, the latter down the hill to carry out the long line of the house. My present one is framed in flowering fruit trees, a now large and spreading pink-flowering peach on the southeast corner, a flowering crab, *Pyrus floribunda,* on the southwest corner, on the northwest a particularly lovely single Japanese cherry, *Prunus yedoensis,* and in the angle of the two wings a fruiting Siberian crabapple, alike lovely in its white flowers in spring and in red fruit in autumn. Fruiting trees bring birds around the house, but the kind of person who only sees the hole in the doughnut will say that they also bring a problem of cleaning up.

In planting trees near the house I try to keep in mind the effect from outdoors and also that of looking at the trees through the windows. With regard to the grouping of trees on lawns, individuals attractive either for their form, foliage, or flowers find a suitable place there from an esthetic standpoint, and the summer watering of lawns makes more probable there the successful growing of deciduous trees, which are naturally better adapted to moister summer climates than those of California.

Perhaps here a few personal experiences and observations on evergreen and deciduous trees may be worth passing on before I enlarge on flowering trees, with their more exciting if less restful qualities. First of all, if you adjust your preferences in trees to those which are naturally adapted to your conditions, your climate and soil, growth can be rapid and health pretty certain, but if you insist on trying eucalypti where it is cold and wet, beeches where it is warm and dry, redwoods out of the fog, and oleanders in it, you are foreordained to frustration.

In my own garden, with only native trees along the north boundary and part of the east, I have fine large Monterey pines, Monterey cypresses, madrones, redwoods, and evergreen oaks, all put there out of four-inch pots or gallon cans less than 12 years ago. If planted in big holes, watered and cultivated in their early years, and strongly staked against wind and rain-soaked soil, these will in a decade all make fine specimens. Many of our other native pines, if slightly slower, are equally satisfactory. Native laurels are too leisurely for me. With the spreading of an incurable disease in the San Francisco Bay region, I would no longer include many Monterey cypresses in planting; it is a bit funereal in any case.

Of deciduous trees, poplars are easy and very *(Continued on page 65*

BURLINGAME PUBLIC LIBRARY Burlingame, Cal.

Spring in the Mitchell garden. Photographed by Alma Lavenson

March Monday

I LIKE to hang the wet clothes out
In the sun and wind;
I like to watch them as they blow
After they are pinned
To the long lines stretched between
The gnarly apple trees—
Today there is a mist of pink
And tender green on these.

I like to take the dry clothes down,
Each garment scented through
With sachet of apple buds
And hyacinths and dew.
I like to linger in the dusk—
Another washing done—
To feel the peace upon my heart
Of Monday's benizon.

—ETHEL ROMIG FULLER.

WESTERN FOODS AND HOUSEKEEPING

CONDUCTED BY
GENEVIEVE A. CALLAHAN

DID YOU EVER stop to think that artists for centuries have seen rhythmic beauty in the age-old, homely task of washing clothes? The slapping of linens on wet stones by the river bank, the rubbing and scrubbing of clothing by village women at the community tub—these have been subjects for poems and paintings of world renown.

If there is poetry in the hard, rough labor of primitive wash-days, how much more in the two-hour task of our modern sunny Monday mornings, with a cheerful electric motor humming an accompaniment to our song of the suds! No wonder Ethel Romig Fuller, poet-homemaker of Portland, so frequently turns to verse to express the underlying beauty of what we consider very ordinary work.

Under good conditions, don't you honestly rather enjoy washing? You don't talk about it over the bridge table or at afternoon tea. Probably you are a bit hesitant about admitting that you do your own laundry. Certainly you don't *look* as if you did it! But you love clean clothes—lots of them. Fresh sheets and table linens, sparkling, clean ruffled curtains, crisp house dresses, fresh underwear all around every day. And the thrifty way to be extravagant with clean clothes is to make the task of providing them just as

"Mother said I was lazy

But without parboiling I baked the finest ham she ever tasted"

BURLINGAME PUBLIC LIBRARY Burlingame, Cal.

I can't blame Mrs. J. L. Van Volkenberg, St. Louis, for boasting. She surprised her other twice on the same dish.

BAKE

SWIFT'S PREMIUM

WITHOUT PARBOILING

It's Ovenized!

The Largest-Selling Ham in the World. Look for the name Swift in brown dots even on a single slice.

● Flavor the like of which you've never tasted . . . that's what you'll get when you bake Swift's Premium without pre-cooking, without parboiling some of it away. And, with *this* ham, parboiling absolutely is not necessary! The famous Premium cure has made it uniquely mild. *Ovenizing*—Swift's own way of smoking, in ovens—has made it deliciously rich-tasting. So all you do is bake it, like this:

Bake it this easy way

Place a whole or half Swift's Premium Ham in a roaster. Add 2 cups of water, and cover the roaster. Bake in a slow oven (325°), allowing about 21 minutes a lb. for a large whole ham; about 25 minutes a lb. for smaller (up to 12 lb.) hams or half hams. When ham is done, remove from oven. Lift off rind. Score surface and dot with cloves; rub with mixture of ½ cup brown sugar and 1 tbsp. flour. Brown, uncovered, for 20 minutes in a hot oven (400°).

Bananas with Jelly Whip Remove skins from small bananas. Halve lengthwise, dip in lemon juice, dredge with flour, and sauté in butter until golden brown. With an egg beater, whip together 4 tbsps. currant jelly and 1 tbsp. melted butter. Top bananas with whipped jelly and serve with baked ham. Buttered corn in half green pepper and buttered string beans complete the plate.

Martha Logan

How'd you like to have a couple of fine new Cannon dish towels? They're free for the asking. To get them, all you need to do is fill in *this coupon* and mail it to Swift & Company, Dept. AD-25, South San Francisco, Calif.

NAME.....CITY.....

STREET.....STATE.....

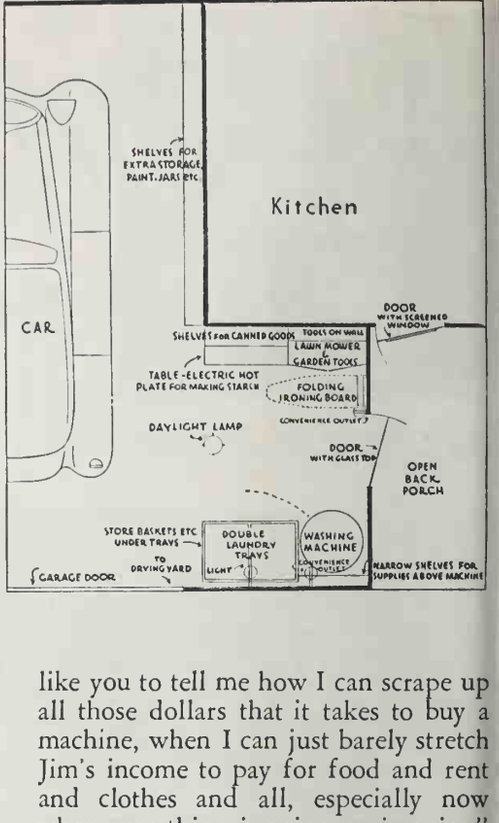
Copr. 1935 by Swift & Company

CAPTURED!

And, the hungrier they are, the harder they fall for White Star Tuna . . . any way you serve it! And there are 86 delicious ways . . . each one chock-full of food vitality and body-building energy.

For 22 years White Star has been America's favorite tuna. More of this quality tuna is sold than all other brands combined, because only the delicate, delicious light meat is packed. Its quality always delights. Remember, it's the one food "delicacy" that you can buy at "staple" food prices!

Have you thought of making the garage do double duty and serve as laundry room, too? Here are two suggestive plans, one utilizing an alcove, the other an end of the garage. Be sure to provide good light and electric convenience outlets where they are easy to use



easy for yourself as possible.

When I headed this article "It's Fun to Wash," I should have added just one more word—"IF." It's fun to wash if you attack the job in a cheerful frame of mind, looking on it as a means to the very worthy end of greater cleanliness and satisfaction of your family. There may have been some excuse for women in the old days to look forward to Monday with dread and to look back upon it with cranky weariness. Now, washday need be no different from any other day of the week.

It is fun to wash if you have the right equipment to do it. I do not approve at all of washing on the board. And there is really no reason for it, with a good electric washing machine looking hopefully into your face from every store window down town, begging you to take it home and let it work for its board and room! I mean that. No matter how emaciated the budget may have become in the last few years, there is practically no excuse for any intelligent woman's scrubbing clothes on the board, when an electric motor would do a better job at a wage of three to five cents per washing.

"That's all very well for the woman who already has a washer," you perhaps are sniffing a bit disdainfully, "but I'd like you to tell me how I can scrape up all those dollars that it takes to buy a machine, when I can just barely stretch Jim's income to pay for food and rent and clothes and all, especially now when everything is going up in price."

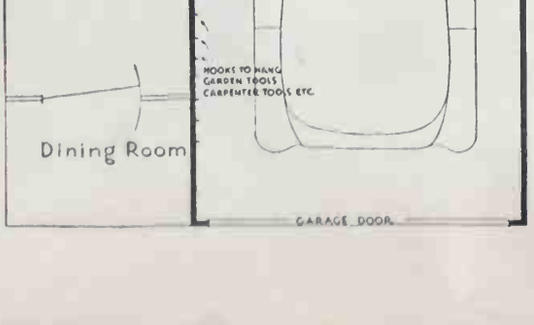
That isn't an impossible problem to solve, honestly! You may work out the answer in any one of several ways, starting with the big fundamental help that the manufacturers and dealers themselves have worked out, to make it possible for you to have your cake and eat it too. I refer to the budget plan of buying worth-while big equipment.

Much has been said and written about installment buying, most of the sentiment being violently *anti* the practice. I am very definitely in favor of the wise use of this form of spreading out payments over a period of weeks or months. I am just as violently opposed as any one else to the abuse of the system—the piling up of installment contracts until the promises to pay loom larger than the income check! Families who get into jams like that are not the type who read SUNSET, however, so we won't worry about them just now. The point is, if you don't buy big equipment on budget terms, the chances are you don't buy it at all.

I said you might solve the problem of paying for your machine in any one of several ways. Here are some of the possibilities:

If you have been paying a laundress three to four dollars a day to come in and wash your clothes on the board, you can, with a machine, hire her for just half a day—and there you have, in the course of a month, six or eight dollars to pay your monthly installment.

(Continued on page 42



You can make better biscuits this way—or money back!

Never could get the airy, light tenderness.

"For supper or when entertaining, I love to serve hot biscuits, so I've paid a lot of attention to making them just right. I never could get the airy, light tenderness I wanted till I tried the Formay method. Now, it's easy. Guests always exclaim over my Formay biscuits." (Mrs. E. M. Creede, Seattle, Washington.)

YES, you *can* make them . . . rich little biscuits so fluffy-agile, so tender and rich, that verybody exclaims over them.

We are so sure you can turn out r-better-than-average biscuits that *e will take all the risk of a test!*

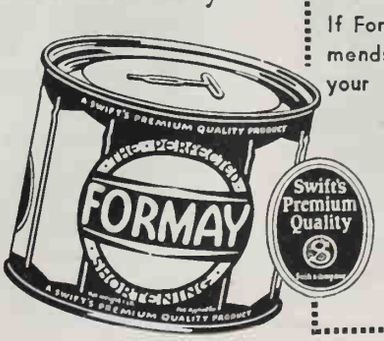
Try making biscuits this Formay ay just once. If your biscuits aren't oticeably improved, we will give ur money back!

An amazing guarantee, isn't it? ou see, we know from experience ow *unfailingly* Formay will give u the results you want.

Formay is unusual. It is a more ouble-free shortening. Easier to ork into your biscuits perfectly. eally pure. Never turns rancid. as not a trace of "shortening ste."

More important, it produces a owy, fragile-textured biscuit so ry much finer than the usual kind. ience says Formay holds the in-redients together more delicately, ore evenly. So your biscuits come om the oven ready to melt in your outh—lighter, far more tender.

When you get Formay, ask your grocer for free booklet, "Martha Logan's Baking Lessons." Follow Miss Logan's directions. If your biscuits aren't very much improved, *your money back!* Swift & Company, Purveyors of Fine Foods.



How to Try It Entirely at Our Risk

When you get Formay, your grocer will give you a copy of the free booklet, "Martha Logan's Baking Lessons." It tells how to follow the Formay method. Use that method. Note guarantee below.

Your Money Back!

If Formay, used as this booklet recommends, does not noticeably improve your biscuits, send Swift & Company Refinery, Los Angeles, the parchment disc in your can of Formay with a letter telling your experience, how much you paid for Formay, and your grocer's name. The full price you paid for Formay will be promptly returned.

Copr. Swift & Company, 1935

BURLINGAME PUBLIC LIBRARY Burlingame, Cal.

baked for
careful housewives

SNOW FLAKES
ARE OVEN-FRESH
wherever you buy them

Discriminating housewives are delighted with the delicate texture, the crisp tenderness of oven-fresh Snow Flakes!

Nearby "Uneeda Bakers" bakeries are baking Snow Flakes daily to supply your grocer with these oven-fresh crackers that are coming to mean more and more in any hostess' scheme of things . . . More than that, every box is double wax-wrapped for quality protection.

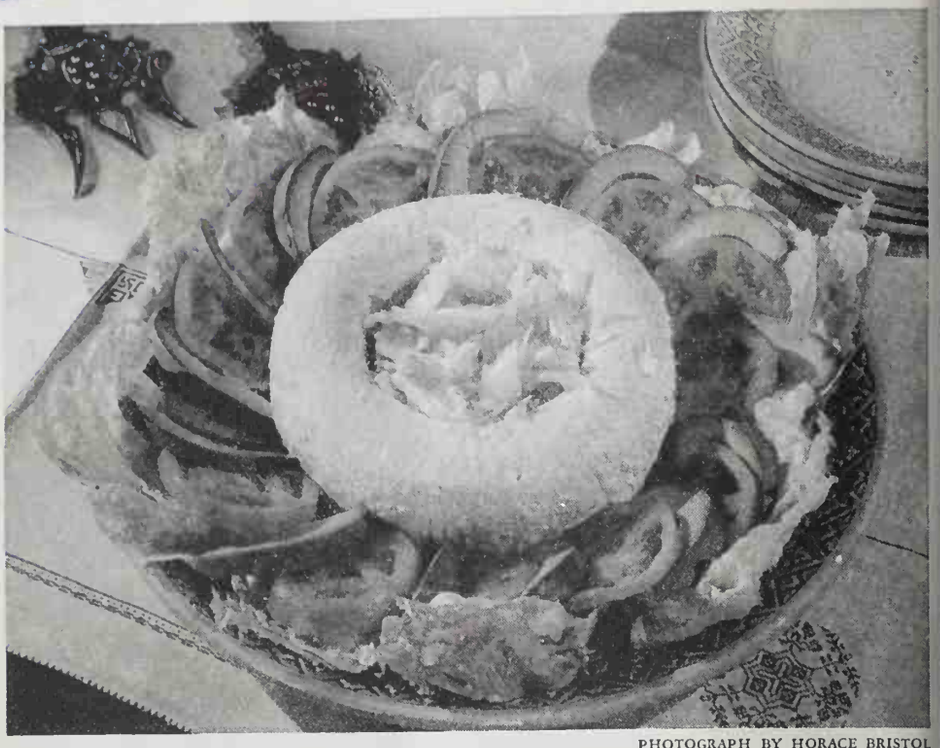
You'll find it's economical to get the large, family-size carton.

NATIONAL BISCUIT COMPANY
"Uneeda Bakers"

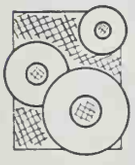
OVEN-FRESH
your choice of
3
CONVENIENT
sized packages

"LET'S DANCE"—Uneeda Bakers Program . . . 3 Hours of Music Every Saturday Night—N.B.C. Stations.

A VARIETY OF USES FOR THE RING MOLD



PHOTOGRAPH BY HORACE BRISTOL



NO matter how simple the food may be, if it is prepared in a ring mold, turned out on a pretty platter, and garnished to fit the mold and the occasion, the food takes on a note of style which adds interest to any meal.

There may be some men in the family who feel this is a very effeminate method of serving food, in which case reserve these interesting mold combinations for luncheons where women are to be the guests, for they respond to them every time. However, I have observed that men also are responsive to attractively served food, even though they may feel called upon to make a few "remarks."

The following recipe for Roquefort Cheese Ring is one of my favorites. The mold may be a feature of any one of my courses, depending upon the occasion. It is most frequently served as the main dish for luncheon or supper, but has been used very successfully as a last course where there have been guests who do not care for sweet desserts. Also, it can be used as a beginning course, provided that servings are small, for otherwise it would be too hearty and would make the rest of the meal seem entirely too heavy.

The foundation recipe can very easily be changed to give a slightly different flavor each time it is used. A small amount of finely chopped chives, parsley, ripe olives, pimiento, or a bit of pickle relish will be good with the Roquefort cheese; never use enough of any one of these ingredients to mask the flavor of the cheese, but rather just sufficient to enhance it.

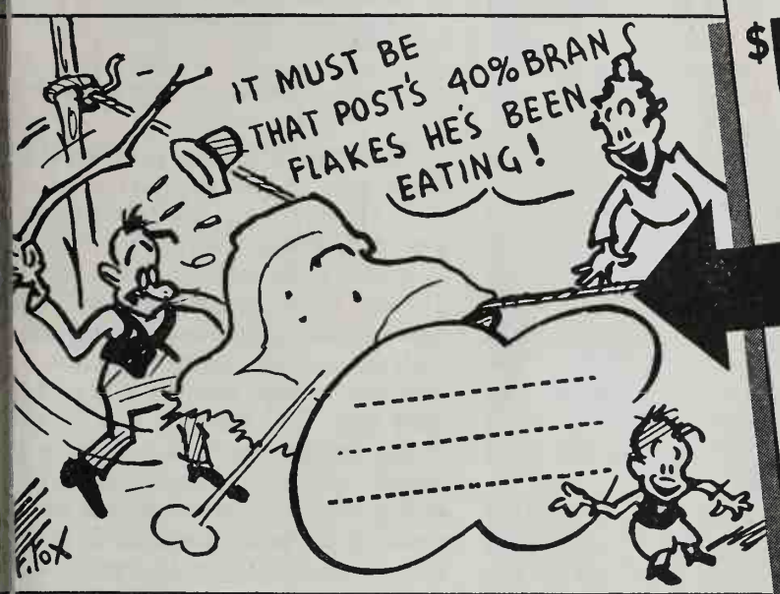
ROQUEFORT CHEESE RING

¼ pound of Roquefort cheese
1 pint of cottage cheese
½ cupful of salad dressing or mayonnaise
½ cupful of pastry cream
¼ teaspoonful of salt
1 teaspoonful of Worcestershire sauce
Few drops of Tabasco sauce
2 teaspoonfuls of granulated gelatine
¼ cupful of cold water

Mash the Roquefort cheese with a fork and cream it with the cottage cheese. (It is sometimes necessary to put the cottage cheese through a sieve to make it even in texture, but ordinarily the lumps can be broken with a fork while creaming in the Roquefort cheese.) Season with salt, Worcestershire and Tabasco sauces, and add the salad dressing, and the cream whipped until stiff. Meantime soften the gelatine in the cold water, then melt it by setting the cup in a pan of hot water. Add it to the cheese mixture, blending carefully but thoroughly. Pour into a ring mold and chill. When ready to serve, unmold onto a large chop platter and decorate with lettuce or other greens, and with slices of tomato and strips of avocado. Serve with French dressing.

This will fill a 6-inch ring mold (one with a capacity of about 2½ cupfuls of water), which will serve 4 to 6 persons very nicely. *(Continued on page 26*

SO THAT EXPLAINS MR. WHIFFLEBEE'S RECENT OUTBURST OF ENERGY!



$1000 CASH PRIZES

82 CHANCES FOR YOU TO WIN!

FIRST PRIZE—$500

SECOND PRIZE—$100 80 PRIZES—$5 EACH

WHAT IS WILLIE SAYING?

HERE'S great fun for the whole family . . . And a great chance to win one of the 82 cash prizes! Just tell us what you think little Willie is saying! It's so easy a child could win! For instance, a short, simple little "blurb" like this might take first prize: "It's the first lick of work the Old Man's done in years!" or: "And Boy! Does he like that Post's 40% Bran Flakes!" Just read the few simple rules given here—

Contest Rules

1. Each person may send in as many sayings for Willie as he wants, but each saying must be accompanied by your name and address, and the top from one Post's 40% Bran Flakes package. (Or reasonably accurate facsimile.)

2. Entries will be judged on interest and appropriateness. Decisions of the judges must be accepted as final. In case of ties, duplicate prizes will be awarded.

3. All entries must be postmarked on or before midnight March 31, 1935 when contest closes. Send your entries to Postum Company, Dept. D-3, Battle Creek, Michigan.

Something tells us

. . . our artist has gone a bit too far!

WE wouldn't for a minute expect you to believe that Mr. Whiffle-bee's new-found energy is due entirely to our Post's 40% Bran Flakes.

But there is something we *should* like to say, quite seriously, about this delicious cereal.

If you happen to have that "lacka-daisical" no-account feeling, perhaps you have a sluggish intestine . . . caused by lack of bulk in your diet.

In that case, why not try Post's 40% Bran Flakes? It contains bran to supply the bulk that's needed to help keep your system free of wastes . . . your elimination regular.

It also contains other parts of wheat to give it that grand, appetizing flavor . . . a crisp, nut-like flavor that we believe you'll find in no other cereal. Just try it! Millions eat it for its fine flavor alone, and *you* may find it's just what you need to bring back your old vim and vigor. Post's 40% Bran Flakes With Other Parts of Wheat is a product of General Foods. © G. F. Corp., 1935

SEND FOR beautiful colored pictures of Famous Americans

Full color reproductions of portraits by great artists. Size 7⅞ x 10¾ inches. Send a box top from Post's 40% Bran Flakes package for EACH picture you want. Enclose 3 cent stamp to cover mailing cost. Postum Company, Dept. D-3, Battle Creek, Michigan. Select from this list:

Theodore Roosevelt	Grover Cleveland
George Washington	Thos. A. Edison
Martha Washington	John Marshall
Benjamin Franklin	Sitting Bull
Thomas Jefferson	Wm. F. Cody
Alexander Hamilton	Robert E. Lee
Abraham Lincoln	Andrew Jackson
John Paul Jones	U. S. Grant

Are you preparing your children for FAME or FAILURE?

THE average child in fifth grade, according to Government statistics, has *only one chance in* 50 to complete a college education—*one chance in* 50, really, to avoid failure. Fame comes usually only to those who have a working knowledge of many subjects. You cannot be sure your children will ever complete college courses, but you can be sure, with Britannica Junior, that you have given them the working knowledge they need for future success.

Britannica Junior, in twelve beautiful volumes, is the child's own encyclopaedia—filled with essential information, stripped of all the non-essential information that could be jammed into such books.

LOOK AT THESE FEATURES

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Britannica Junior *gives the whole world to your children in their own language.* You owe it to them to find out more about this great new educational aid. Send in the coupon below and we will send you, absolutely FREE, 18-page book describing Britannica Junior, with specimen pages.

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681 Market St., San Francisco, Cal.
Box 14L-3

Gentlemen: Please send me more information about Britannica Junior, without obligating me in any way.

*Name*_____

*Address*_____

*City*_____ *State*_____

A Variety of Uses for the Ring Mold

(Continued from page 24)

The groupings around the mold may be changed with the season and occasion. Any vegetables may be used, or fruit—I ordinarily use fruit when serving the ring as dessert. Whole canned apricots are good, or fresh strawberries when in season.

Just a word about removing gelatine molds from the ring. Always cut around the straight portion of the rim with a small, sharp knife, then tilt on edge in order to allow air to enter between the gelatine and the rim, and shake thoroughly, thus permitting the air to enter all the way around; then invert plate over the mold, turn the whole thing over, and a quick shake will bring the molded food out whole and even. The entrance of air hastens the removal. This method is much superior to that of dipping the mold into warm water.

In using the ring mold for baking food mixtures, be sure to grease the pan thoroughly, particularly in the grooved portion of the bottom; and when the ring is removed from the oven, allow it to stand a minute or two to steam before trying to remove it, as the steam softens the surface and makes removal easier. Cut around the straight sides of the ring and allow air to enter, as directed for removing gelatine molds.

Hot molds are usually custard mixtures, often with bread crumbs or cracker crumbs added as extra binders. Some prefer one and some another: both are good. Again a good foundation recipe can easily be varied; for instance, in the following recipe which calls for the pulp of one of our most typical western vegetables, the artichoke, you might substitute an equal amount of purée of peas, or mashed carrots, or chopped cooked spinach. Canned tuna, or cooked chicken or other meat, may replace the vegetable. In fact, you can take a good many liberties, if you are just careful to season the mixture very well.

A creamed mixture such as creamed fresh mushrooms, chicken, veal, or fish, is popular to serve with these hot vegetable rings; conversely, a creamed vegetable, or a cheese, or tomato sauce, is good with a meat or fish ring. Sometimes it is poured into the center of the ring, but more often it is served in a separate bowl. A bright garnish of quartered beets adds a lovely note of color to almost any hot ring mold.

ARTICHOKE RING

1 cupful of artichoke pulp
2 tablespoonfuls of butter
2 tablespoonfuls of flour
½ cupful of milk
Salt and pepper to taste
3 eggs (separate the yolks and whites of 2)

Chop artichoke pulp (use hearts and fleshy part of leaves of cooked artichokes) very fine. Melt butter in a saucepan, blend with flour, then add milk and cook, stirring constantly, until sauce boils up and is smooth. Combine with the artichoke pulp and season with salt and pepper. Beat 1 whole egg with the 2 yolks; beat the 2 egg whites until stiff. Add the egg yolk mixture to the creamed pulp, then fold in the beaten egg whites, and pour into a well-greased ring mold. Set the ring in a pan of hot water and bake in a moderate oven until set like custard, or about 30 to 40 minutes at 350°. (Note it is wise to place 2 or 3 layers of paper under the ring so that it does not touch the bottom of the pan; do not have the water higher than ½ inch on the ring for if higher the custard may not bake properly.)

One of my favorite ways of using the ring mold is for baking ordinary custard. (Use the proportions of 3 whole eggs or 6 egg yolks and ¼ cupful of sugar to 2 cupfuls of milk, with a sprinkle of salt and a dash of nutmeg or a few drops of vanilla for flavoring. Set in pan of hot water and bake 40 minutes.) My friends have discovered that when I am in doubt as to what to serve I give them custard turned out on a plate, with something to go with it—maybe just hot butterscotch sauce or fresh fruit in season, or sometimes canned fruit which has been drained from the juice and the juice boiled with a little candied ginger and lemon peel to give a different flavor. (Of course, return the fruit to the juice and allow it to cool.) Very often that good old standby, apple sauce, is found around the ring, sometimes alone, but more often with some added color note such as the little canned mandarin oranges, or sections of persimmons when they are in season, or just spoonfuls of bright colored jelly. — MARJORIE H. BLACK

Five Menus Featuring Casserole Dishes

I

Mustard Pickles Ripe Olives
Tart Jelly or Conserve
Spaghetti with Meat Balls
Toasted French Bread
Mixed Green Salad with French Dressing
Lemon Chiffon Pie Coffee

II

Stuffed Celery Olives Sweet Pickles
Buffet Chicken
Platter Salad (Asparagus Tips, Green String Beans, Sliced Beets)
Hot Buttered Baking-Powder Biscuits
Apple Crisp Coffee

III

Chopped Pickle Olives Conserve
Kidney Beans with Corn
Tomato Gelatine Salad Ring with Cole Slaw in Center
Brown Bread Hot Buttered Rolls
Baked Custard with Caramel Sauce or Fruit
Coffee

IV

Spaghetti with Tomato Sauce
Sliced Turkey and Sliced Ham
Platter of Deviled Eggs and Radish Roses
Buttered Hot Rolls
Cranberry Ring Mold with Waldorf Salad
Pumpkin Pie Cheese Coffee

V

Bowl of Mixed Greens with Chopped Red and Green Pepper and Onion
Chicken and Noodle Ring
Baked Pickled Orange Slices
Toasted French Bread
Tray of Assorted Cheese, Currant Jam, Toasted Crackers
Coffee

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☐ Pancake sample ☐ Buckwheat sample

Name.....

Address.....

Party Pinwheels
Remove crusts and cut loaf lengthwise in thin slices
Spread one end of each slice with parsley-cheese mixture
Spread remainder of slice with deviled ham; add paprika
Roll, beginning with parsley end; wrap in wax paper and chill
Slice each roll into 10 to 15 slices. Serve with tea or cocktails

the Kitchen

These recipes are just the right size to mount on filing cards, or they may be pasted in your cooking scrap book. You are invited to send in your own best recipes—as many as you wish, each recipe written on a separate sheet of paper. Insofar as possible, state the brand name of each ingredient that you use

PARTY PINWHEELS

(Illustrated on this page)

These little rolled sandwiches are ever so pretty on a tray of fancy open-face sandwiches or canapés for serving with afternoon tea or cocktails.

AN EASTER TEA

Assorted Sandwiches including
*Party Pinwheels
Strawberries
(Two or three perfect ones on stems)
*Fruited Angel Cake
Tea Coffee Salted Nuts

- 1 ten-inch loaf of white bread
- 1 cupful of cream cheese (or ¼ pound of butter)
- 1 cupful of finely minced parsley
- 1½ cupfuls of deviled ham
- Paprika

Blend the minced parsley with the softened cream cheese or butter. Remove crusts from the loaf of bread and cut very thin slices lengthwise. Spread the parsley mixture at one end of each slice, for about an inch or a little more. Spread the remainder of each slice with a thin coat of deviled ham, and sprinkle well with paprika. Now roll each slice, beginning with the parsley end. Wrap each roll tightly in wax paper and store in the refrigerator until just before serving, then slice across the roll, each roll making 10 to 15 dainty sandwiches.—Miss J. M. W., Tucson, Arizona.

CLAM CHOWDER PERFECTION

We live on the beach, and have experimented widely with chowders, but I find that even a slight deviation from the method advised here brings a protest from the whole family. The method is as important as the ingredients.

FOR LUNCH ON FRIDAY

*Clam Chowder Perfection
Buttered Toast
Assorted Pickles and Relishes
Hot Gingerbread with Sharp Cheese
Coffee

- 1 scant pint of whole clams, with their broth
- 5 medium-sized potatoes
- 1 large onion
- 1 thick slice of bacon
- 4 tablespoonfuls of butter
- 4 tablespoonfuls of flour
- 1½ cupfuls of milk (either fresh, or diluted evaporated milk)
- Seasonings

Wash, steam, and remove from shells enough clams to make the required amount. Remove and discard the dark portions, and cut into not-too-small pieces. Do not grind them. Dice the potatoes, onion, and bacon, put on to boil with hot water nearly to cover, and cook until tender. While they boil, make a thick cream sauce with the butter, flour, and milk. Combine the potato mixture, the cream sauce, and the clams, thin as desired with clam broth, and season to taste. If canned clams are substituted for the fresh, use the whole rather than the minced onces.—Mrs. C. A. W., Vashon, Washington.

FRUITED ANGEL CAKE

This, to our way of thinking, has more character than the ordinary angel cake.

- 1 cupful of seedless raisins
- 1¼ cupfuls of granulated sugar
- 1 cupful of cake flour, sifted before measuring
- ¼ teaspoonful of salt
- ⅛ teaspoonful of cinnamon
- ⅛ teaspoonful of cloves
- ⅛ teaspoonful of nutmeg
- 1 cupful of egg whites (9 or 10)
- 1 teaspoonful of cream of tartar
- 1 teaspoonful of vanilla

Boil the raisins 5 minutes, then drain and pat dry on a towel. Sift the sugar twice. Sift the flour, measure, then sift again 3 times or more with the salt and spices. Beat the egg whites with a wire whisk until foamy, add the cream of tartar, and beat until stiff enough to hold up in points, but not dry. Add gradually half the sugar, beating it in thoroughly. Sift the remaining sugar with the flour and fold gradually into the beaten egg whites. Fold in the vanilla and the raisins. Pour into an ungreased tube pan and bake 50 to 60 minutes in a very moderate (335°) oven. Invert the pan when it is removed from the oven and let hang until entirely cold, then cut from the pan. No further directions are necessary.—E. F., Pendleton, Oregon.

Cabinet

Recipes having a "western flavor" are preferred; those from eastern states are not acceptable. On publication, $1 is paid for each recipe printed; unused contributions can not be acknowledged or returned. Address your letters to Genevieve A. Callahan, The Kitchen Cabinet, Sunset Magazine, San Francisco

PUBLIC LIBRARY

STUFFED FINGER ROLLS

(Illustrated on this page)

FOR SUNDAY NIGHT

*Stuffed Finger Rolls
Lettuce with French Dressing
Potato Chips
Ice Cream with Hot Fudge Sauce
Wafers or Cookies
Coffee

4 hard-cooked eggs, chopped
½ cupful of chopped ripe olives
2 tablespoonfuls of minced green pepper
2 tablespoonfuls of minced parsley
2 tablespoonfuls of grated cheese
2 tablespoonfuls of catsup
2 tablespoonfuls of salad oil
A grating of onion or garlic
8 finger rolls
More grated cheese (about ¼ cupful)

Mix the first 8 ingredients, adding a little more catsup if the mixture seems too dry. Cut off the tops and scoop out the centers of the finger rolls, and fill with the above mixture. Sprinkle with grated cheese, replace the top, and wrap each one, tamale style, in wax or parchment paper. Store in a cool place until ½ hour before serving time, then put the rolls into a moderate oven (375°) and heat for 25 to 30 minutes. These stuffed rolls make delightful refreshments for afternoon or evening, served with coffee, and followed by a simple dessert. The rolls may be prepared hours in advance of heating and serving.—Mrs. P. A. C., Redwood City, California.

Stuffed Finger Rolls
Mix ingredients for filling, ~ using catsup to moisten ~ ~
Cut off tops and scoop out centers of 8 finger rolls ~
Fill with above mixture, sprinkle with cheese, and replace tops ~ ~ ~
Wrap each roll in wax paper ~ Set in cool place until needed ~
Heat the wrapped rolls in a moderate oven 25 minutes ~ Serve ~ Good!
Ruth Taylor

HAM IN CASSEROLE

A GUEST DINNER YOU CAN GET READY THE DAY BEFORE

Grapefruit, Orange, Avocado Salad, Bottled French Dressing
Crisp Crackers
*Ham in Casserole
Buttered String Beans
Butter Gems, Heated in Their Paper Wrappings
Assorted Relishes
Black Currant Jam
Apricot Ice-Box Cake Coffee

This dish, highly popular with men, may be prepared the day before serving, for it gains rather than loses by reheating. It is a treasure for the business woman in giving a "company dinner." The recipe as given serves 6.

⅓ cupful of oil
2 large onions, minced
3 green peppers, minced
Pepper, paprika, and a little salt
2 pounds of raw ham, diced
1 pound of uncooked spaghetti, broken up
1 large can (No. 2½) of tomatoes
1 large can of mushrooms
1 pound of American cheese

Add the minced onions and peppers to the oil, with seasonings (remember that the ham will contribute some salt), and fry to a golden brown; put in the diced ham and fry a few minutes. Add the tomatoes, and when hot put in the raw spaghetti and the mushrooms and cook, covered, for 20 minutes, keeping the mixture just below boiling point. Remove from the fire and add about ¾ of the cheese, diced, stirring lightly; pour into a large, well-buttered casserole, cover the top with the remaining cheese which has been grated, and brown in the oven. If you reheat the casserole, be sure it is piping hot all the way through.—E. P., San Francisco, California.

SALAD DRESSING IN QUANTITY

I make this salad dressing whenever I make angel cake, using the egg yolks. Thus I am prepared to make various salads, for the dressing keeps well when stored in a covered jar in a cool place. It calls for:

5 cupfuls of vinegar
½ cupful of sugar (or more)
1 tablespoonful of cornstarch
1 teaspoonful of salt
4 teaspoonfuls of dry mustard
1 teaspoonful of black or white pepper
1½ cupfuls of cream (sour cream is good)
10 to 14 egg yolks (depending on size)

Heat the vinegar in a double boiler. Mix all the dry ingredients and stir in the cream. Beat the egg yolks and add to the cream mixture. Pour a little of the hot vinegar into the egg mixture, stirring, then turn the whole thing into the hot vinegar and cook, stirring, until thickened and smooth—about 10 minutes. When cool, it is ready for use.

I use the dressing as it is for moistening cooked egg yolks for deviled eggs, or for meat for sandwiches. For fruit salads I fold ½ cupful of the dressing into 1 cupful of whipped cream. If I wish to mold the salad I add 2 teaspoonfuls of lemon gelatine dissolved in ¼ cupful of hot water and cooled slightly before adding.—Mrs. C. L. A., Lastine, Oregon.

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SIX WAYS TO GOOD GINGERBREAD

WHAT special kind of gingerbread does your family like best? Tastes differ widely in such matters as texture and the amount and kinds of spice to use. Some like it hard and dry, but more like it rich and moist. Sometimes we prefer to use hot water. Occasionally we feel inspired to "gild the lily" by adding fruits and nuts to the batter; sometimes we make a soft filling and use between layers of the spicy cake. Always we like it best fresh and warm from the oven, served perhaps with whipped cream, or with a piece of sharp cheese, or with a puff of cream-cheese frosting topping it. One of our own favorite toppings for warm gingerbread is molasses whipped cream, made simply by mixing lightly two tablespoonfuls of light molasses into half a cupful of whipped cream.

Have you, by the way, discovered that gingerbread is practically the ideal dessert to end a fish dinner? Serve it with cheese, or stewed rhubarb, or anything you like with the exception of whipped cream.

Here are six gingerbread recipes that call for various ingredients and that are mixed in various ways. Take your choice or try them all, just as you wish. We hope you will like every one of them.

LOS ANGELES GINGERBREAD

This recipe, which uses sour milk, makes a large cake (about 2 inches thick in a 9x14-inch pan), serving 1 or 15 persons. It calls for:

- 2 eggs
- 1 cupful of brown sugar
- 1 cupful of light molasses
- ½ cupful of shortening, melted
- 1 teaspoonful of salt
- 1 to 2 teaspoonfuls of cinnamon
- 1 tablespoonful of ginger
- 3¼ cupfuls of flour, sifted before measuring
- 1 cupful of sour milk or buttermilk
- 2 teaspoonfuls of soda, dissolved in 1 tablespoonful of hot water

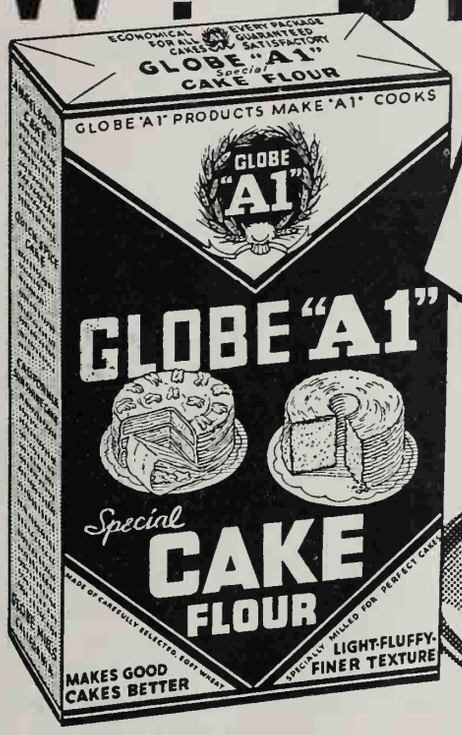
Beat the eggs in a big mixing bow add the sugar, and mix well. Add t molasses, melted shortening, salt, a spices, then add alternately the sift flour and the sour milk, beating to m well between additions. Lastly add t soda, mix thoroughly, turn at once in a greased pan, and bake 30 to 40 mi utes in a moderate oven (375°). Mrs. C. R. B., Los Angeles, Californ

BELLINGHAM GINGERBREAD

- 1 cupful of brown sugar
- 1 egg
- ½ cupful of light molasses
- 1 teaspoonful of cinnamon
- ½ teaspoonful of nutmeg
- ½ to 1½ teaspoonfuls of ginger
- ½ teaspoonful of salt
- ½ cupful of shortening
- 1 cupful of hot water
- 1 teaspoonful of soda
- 2¼ cupfuls of flour
- 1 cupful of raisins

Mix the sugar and egg in mixi bowl, add *(Continued on page*

NEW!--DIFFERENT--



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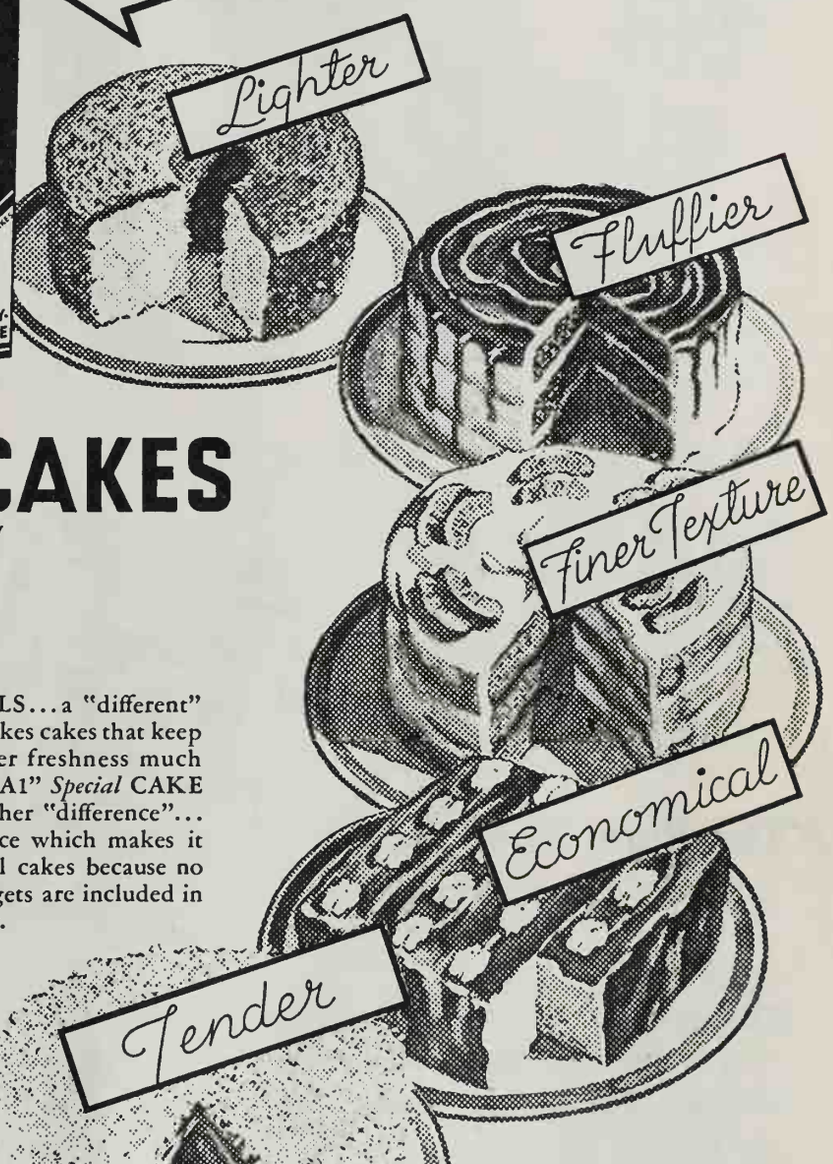

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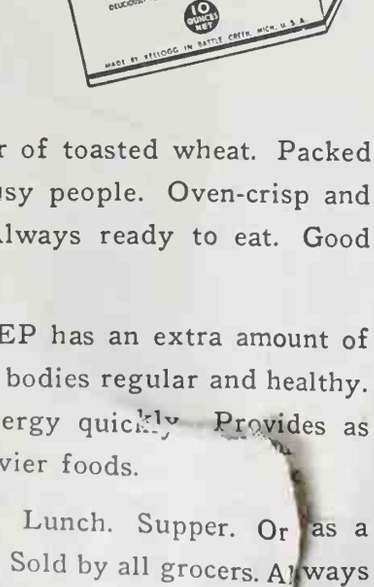

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To Achieve "Go

IT SEEMS quite evident that we a "herb minded" at present, and one ca read much about the pleasure of rai ing herbs and using them in vario dishes. I have been reading old coo ery books, and have been impressed l the variety of recipes calling for herl and spices.

The Italians consider a sprig or tv of sweet basil necessary to the prop seasoning of tomato sauce. In Spani recipes for ravioli sauce there is a spr of rosemary added. French recipes u thyme—and it is surprising to find wh a difference a "pinch" of dried thym or a "sprig" of fresh, makes in ma a dish.

Have you ever tried mint, finely c in French dressing? A teaspoonful this herb added to the usual amount dressing on a salad to be served wi roast lamb is good. Or a lamb sala with tiny thin slices of cold roast lan dressed with the mint dressing, ga nished with peas and lettuce al dressed with the mint-flavored sauc will give the family a delightful su prise.

A salad which remains in pleasa memory was one made with greens a herbs freshly gathered from an Itali garden. It consisted of lettuce, romair endive, and sweet basil, all dressed wi a well-flavored French dressing. I h never before eaten fresh sweet bas but was delighted with the flavor.

Tarragon and chervil are two her used by the French to flavor sauc The wonderful Sauce Bearnaise has teaspoonful each of finely cut fresh t ragon and parsley added to Hollandai The acid used for this sauce is tarrag vinegar in which a teaspoonful of fin chopped shallots (eschalots) has be cooked. I speak of this sauce becau of the delicacy of flavor. Chopped r onion or shallot added, or too mu tarragon, would not produce such pleasing result.

Thyme, savory, marjoram, and sa are dried and sold in all stores, those persons who are so fortunate to be able to raise their own herbs m dry and mix them as desired.

Meat used to be finely minced, ma into forcemeat or stuffing, and was mu more highly seasoned than at the pr ent day. How a sprinkling of sage i proves roast pork! A bay leaf gi roast lamb a pleasing flavor, especia when two beads of garlic are cut and tucked away in little pockets cut the meat. Thyme, sage, and marjor give the dressing for turkey, duck, goose the right taste.

The next time you are having broi mackerel or halibut or sea bass, spr

...ARY
...Cal.

...te" in Cooking

...e broiled fish before serving with a ...xture of butter and herbs. To one-...urth cupful of butter, creamed, add ...o sprigs each of thyme, mint, fennel, ...d parsley, finely cut. Over this pour ...ee tablespoonfuls of orange juice.

There are, of course, times when ...se herb flavors would not be accept-...e; and beware of serving them too ...en. To season well one needs to be ...pired. Too much of one flavor, too ...uch salt or pepper—the dish just ...sses being right. One important thing ...to know when to add seasonings to ...oduce flavor, and when by proper ...oking to call out a natural flavor. ...getables may lose flavor by over-...oking, especially when large quanti-...s of water are added, and that water ...own away. European countries cook ...getables in meat stock and use the ...uid as soup.

...Delicately flavored vegetables as ...aragus or artichokes need nothing ... butter, salt, and a little lemon juice. ...e French cooks consider all berries ...l most fruits improved by lemon ...e, which "calls out" the flavor, they ... Of course salt does that to almost ... food, but naturally the flavor may ... called out and ruined by too much ...! Just a few grains, remember. A ...od, fresh chicken does not need ...ngly flavored vegetables, merely a ...y little onion and salt, and proper ...king. When frying chicken, place ...eeled, whole onion in the pan and ...w it to remain while the chicken is ...king. A clove of garlic is also good, ...ecially when frying in olive oil. Do ... overcook fish, and do always salt ... fish before or during cooking. I ...e heard a man, who is a great fisher-...n and knows good fish, say that he ...sidered much fish spoiled by not ...g properly seasoned before cooking. ...When roasting meat, the flavor is ...h improved if a little salt is shaken ... the roast each time it is basted. I ... of course, speaking of roasted meat, ... baked nor steamed. A strong heat ...rst, frequent basting, and good sea-...ng make for a roast to be enjoyed. ...rin in his "Physiology of Taste" ...es this statement: "A cook may be ...ht, but a man who can roast is born ... the faculty."

...here is no need for food to be taste-... Merely a little more thought is ...led, not entirely as to its appear-..., important as that is, but as to its ...or. Let us call out the flavor always ...ood cooking, and occasionally add ...at flavor as the good cooks of other ...tries have always done, by using ...right herb, spices, or condiment.—...THA E. SHAPLEIGH.

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Six Good

(Continue

molasses, spices, and salt. Add the ho water to the shortening and stir unt melted; add alternately with the flou to the first mixture, beating to mi well. Dissolve the soda in a very litt hot water and add; put in the raisin mix thoroughly, then pour into greased 8x8-inch pan and bake abou 30 minutes in a moderate oven (350 to 375°). Serve warm, with or witho the following sauce:

BROWN SUGAR SAUCE

2 cupfuls of brown sugar
2 tablespoonfuls of flour
2 cupfuls of hot water
3 tablespoonfuls of butter

Mix the flour and brown sugar, ad the hot water, and cook, stirring co stantly, until smoothly thickened. Ac the butter and let cook gently about 1 minutes. Serve warm or cold. — MR G. S. Bellingham, Washington.

OLD ENGLISH GINGERBREAD WITH AMBROSIA FILLING

1 cupful of shortening
1 cupful of molasses
1 cupful of granulated sugar

Put these ingredients into a lar mixing bowl and set over hot wat until thoroughly warmed; then add

1 cupful of sour cream (sour milk or buttermilk may be substituted, but the cake will not be as rich)
2 eggs, well beaten

Sift together

1 to 3 teaspoonfuls of ginger
1 teaspoonful of nutmeg
1 teaspoonful of cinnamon
1 teaspoonful of salt
1 teaspoonful of soda
2½ cupfuls of flour

Add to the first ingredients and b just until smooth. Pour into 2 large 3 small layer pans which have be well greased, and bake about 25 m utes in a slow oven (300° to 325° While the layers are baking, prep the filling, as follows:

AMBROSIA FILLING

1 cupful of seedless raisins
¼ cupful of dried apricots
½ cupful of chopped dates
½ cupful of sugar
1 tablespoonful of cornstarch
1 tablespoonful of lemon juice
1½ cupfuls of hot water

Mix all the ingredients, stirring the hot water last, and cook over l heat, stirring occasionally, until of consistency of rather thick jam. Ad little grated orange or lemon pee desired. Spread the hot filling betw the cooled layers of cake. The top l be iced with white or orange icing powdered sugar may be sifted ove or it may be left "unfinished."—M M. L., Los Angeles, California.

LIBRARY

Gingerbreads

from page 30)

OREGON PICNIC GINGERBREAD

½ cupful of shortening
½ cupful of brown sugar
1 cupful of light molasses or sorghum
2 eggs, well beaten
2¾ cupfuls of sifted flour
1 teaspoonful each of cinnamon, cloves, ginger, and soda
½ teaspoonful of salt
¾ cupful of hot water

Cream the shortening and sugar, and add the molasses and eggs. After measuring, sift the flour, spices, soda, and salt together twice. Add half to the first ingredients, then the hot water, then the rest of the dry ingredients, beating only enough to make a smooth batter, as too much beating causes coarseness of texture. Place paper baking cups inside muffin tins; fill the paper cups two-thirds full, and bake 20 minutes in a moderate oven (325° to 350°). Makes about 18 small cakes. Do not remove cakes from the paper cups. When almost cool, cover the tops with orange butter icing.—MRS. F. G. H., Woodburn, Oregon.

SOUTHERN GINGERBREAD

Put into a mixing bowl
1 cupful of molasses
½ cupful of shortening
½ cupful of sugar

Over this pour 1 cupful of boiling water in which 1 teaspoonful of soda has been dissolved. Stir and let cool, then add

2 eggs, well beaten
1 cupful of chopped walnuts
1 cupful of seeded raisins
1 teaspoonful each of cinnamon and ginger
½ teaspoonful of salt
2½ cupfuls of flour

Beat just enough to mix well, pour into a greased pan, and bake in a moderate oven (350°) from 30 to 40 minutes. Serve warm with whipped cream or cheese.—B. S. K., Berkeley, California.

GINGERBREAD FOR TWO

½ cupful of sugar
¼ cupful of butter or other shortening
1 egg
¼ cupful of molasses
1 cupful of flour
½ teaspoonful each of soda, ginger, cinnamon, and salt
½ cupful of boiling water, added last

Mix in order given, creaming the shortening and sugar together. Bake in an 8x8-inch square pan, or 9-inch-diameter round pan, for about 40 minutes in a moderate oven (350° to 375°). Makes just enough for 4 large pieces. Chopped walnuts or seeded raisins may be added to the batter if desired. Serve warm with whipped cream, with a dash of cinnamon on the cream if you like. —D. C. B., San Francisco, California.

When children show signs of

nervousness.. loss of appetite..

constipation.. remember this amazing

discovery about Oatmeal!

WELL-TONED SYSTEMS DON'T NEED LAXATIVES!
Foremost authorities say lack of this precious vitamin results in poor intestinal tone and constipation.

TO DEVELOP POISE, SELF-RELIANCE . . .
invite restful sleep, nerves *must* be nourished by the precious Vitamin B, so abundant in Quaker Oats.

FINICKY, BACKWARD APPETITES
result when diets don't have this precious element, supplied so abundantly in Quaker Oats. Child-feeding tests by world authorities prove it!

Also! we now find that milk builds growth *better* with oatmeal than other cereals!

NOW, say doctors, the growth value of milk is far greater when eaten with oatmeal, because of its precious Vitamin B. Here's why: the *growth* value of milk depends in great part on its Vitamin G.

And Vitamin G is valuable only *along with* Vitamin B, as in oatmeal. So it follows that oatmeal and milk are the perfect combination. . . . Order Quaker or Mother's Oats at any store. Let the whole family benefit by this energizing food.

FREE! Dr. Bundesen's *"Foods for the Growing Child"*

Send to The Quaker Oats Co., Dept. O-3-2, San Francisco, for free copy of this 32-page book, compiled from works of 48 world authorities on child feeding. 54 helpful pictures. Valuable information on foods.

QUAKER OATS and MOTHER'S OATS

are the same, equally rich in Vitamin B, and both reinforced with Sunshine Vitamin D. The same process makes each a quick, delicious breakfast. Either 2½ minute cooking or regular.

C

IT TAKES MORE THAN BEER

to make a perfect Rarebit

BEER, of course! But even with beer you may get a rarebit that leaves a vague, wistful sense of disillusionment. The final touch needed to bring out *all* the flavor is — Lea & Perrins Sauce. Send for new *free* cook book "Success in Seasoning" and try its superb rarebit recipe. With scores of others, it's a gastronomic gold mine, enriched by Lea & Perrins, the *original* Worcestershire Sauce. Get a bottle today. For savory meals.

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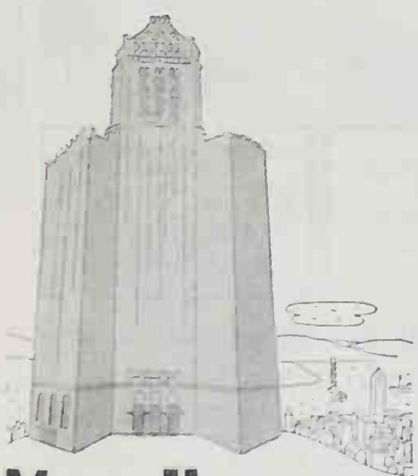
OVERLOOKING SAN FRANCISCO



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GARAGE IN BUILDING
FOUR MINUTES FROM THE SHOPS AND THEATRES

FROM $4.00

GEORGE D. SMITH GENERAL MANAGER

Senator McNary

(Continued from page 15)

Then of course there are the orchards. Two hundred and fifty acres of the ranch are laid out in these. Senator McNary was the originator and instigator of the filbert industry in Oregon, and he cultivates many of these trees himself. And besides the filberts there are cherries and walnuts and prunes.

Senator McNary estimates his own achievements, like his own popularity, without egotism or self-consciousness. Indeed, it is difficult to induce him even to admit that he realizes how widely he is discussed as potential Presidential timber, how many people, not only throughout the West, but throughout the nation, regard him as the "Bright Hope" rather than the "White Hope" of the Republican party. Sometimes, however, it is possible to persuade him to talk about the embryonic beginnings of his career, and such recitals are, at one and the same time, entertaining and inspiring.

His grandfather Claggett, it appears, had hopefully destined him to carry on a thriving grocery business. But the future statesman "somehow didn't just feel that he was cut out to be a grocer." He had 28 dollars saved up at the end of his summer's work in the nursery where his love for trees had first been fostered; and he concluded to use this nest-egg as the financial nucleus for a college course. It was not enough to take him from Salem to San Francisco by train; but, if he traveled steerage, it was enough to take him by boat. He decided not to be swayed by family pressure, which was motivated by the conviction that he had had enough education already, since he had graduated from high school; and he started out on his own.

"How did you happen to think of Leland Stanford, particularly?" I asked him, when he told me this story.

"Well, two or three other fellows from my home town had gone there and worked their way through. One of them had got a job in a laundry. I figured that if he could find something to do, I could too."

"Do you happen to remember who that was?" I inquired casually.

"Why, yes. It was Herbert Hoover."

So—to make a rather long and very thrilling story far too short—young Charles McNary joyously embarked for Palo Alto with his 28 dollars capital; and the job which he secured was "slinging hash." He was first taken on trial, with the promise that if at the end of five days he had made good, he would be hired at the princely sum of 17 dollars and 50 cents a month. "Making good," he discovered, consisted in being able *(Continued on page 56*

Just "brush" it on

CLEANS • POLISHES • PROTECTS

all shoes

15¢

in all colors

QUICK *and* **EASY NO WASTE**

"LOOK HOW I MAKE MY STOCKINGS WEAR TWICE AS LONG!"

Amazing, new type soap "vulcanizes" threads, prevents runs, refines texture! Cleans out dirt in 1 minute! Saves up to $18 on yearly stocking bill!

SEND FOR GENEROUS TEST BOTTLE!

Sealrun welds loose strands into one strong thread. Note silk threads before and after Sealrun treatment.

Absolutely new! A sensational liquid soap that actually *washes* your hose into weeks of added wear. Think of the savings, and convenience! No runs, no snags—a softer, finer, more "elastic" feel—a costlier, more transparent texture, a water-proofed surface that sheds water like glass. Quicker cleansing. "Rinses" your stockings clean in 1 minute. Tests prove that Sealrun more than doubles life of average stockings.

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Prove to yourself the amazing, *life-doubling* qualities of Sealrun! *Send 10c for generous test bottle—enough to wash and seal 5 pair hose!* Wash *one* of a pair with Sealrun, one with ordinary soap. If the one washed with Sealrun is not still good when the other is beyond repair, your money will be refunded. Take advantage of this amazing offer NOW! Start saving at once. Send 10c for test bottle—or 25c for 16-pair bottle!

SEALRUN COMPANY
1031 S. Broadway, Rm. 432, Los Angeles, Calif.

Santana Rides

YELLOW *the sky from the sand and grit,*
Hidden the mountains in back of it,
Down from the Cajon the wild wind sweeps;
Screaming and panting, it whirls and leaps.
Santana rides,
Beware!

Over the wash through the rattling sage,
Snarling and cursing, the wind in rage
Stampedes the tumbleweeds, dead leaves strips
Off from the trees and lays on his whips.

(Fly to the rancho and lock the door!
Who thinks Santana will ride no more?
Where the sharp hooves of his band will fall,
Dust from the desert will cover all.)
Santana rides,
Beware!

Parting the dusty dead skirts of palm,
Mocking the earth with a sudden calm,
Lashing banana plant leaves to fringes;
Even the pine at his fury cringes!

(Whisper your rosaries, tell each bead;
Black-browed Santana will never heed.)
Autos turn back from the valley road!
(Peons and dons, when Santana rode,
Shuttered their windows and barred the gates.
None may escape whom Santana hates!)

Dust sifting in on the walls and floor;
(What does it profit to bolt the door?)
Dull yellow grit on the window sills;
(None may deny what Santana wills!)

(Many the years since they sighed and said,
"Gracios a Dios, Santana is dead.")
Oh, for the moaning of trees on high;
(Clattering hooves as he rides the sky—
Santana rides,
Beware!

—DOROTHY MARIE DAVIS.

The Santana (or Santa Ana as it is sometimes called) is a harsh, dust-laden wind blowing into southern California coastal valley from the desert.

I'M PUFFED WHEAT!
THE QUAKER
Puffed Pals
THEY SOLVE MOTHER'S PROBLEM WITH A BREAKFAST SURPRISE FOR BOB and EDITH!
I'M PUFFED RICE!
NO NICKELS FOR CANDY AFTER SCHOOL IF YOU BOTH DON'T EAT A GOOD BREAKFAST
OH, GEE, I'M NOT HUNGRY.
THOSE IMPS OF MINE JUST WON'T EAT ANYTHING THEY DON'T LIKE. WHAT WILL I DO?
HERE'S AN IDEA, MOTHER, THAT WORKS EVERY TIME! WE'LL SURPRISE BOB AND EDITH WITH A BREAKFAST THEY'LL LIKE AS MUCH AS CANDY!
NEXT MORNING
DON'T PEEP NOW! THIS IS A REAL SURPRISE!
CAN I LOOK NOW?
SURPRISE!!
M-MMM! BOY I'D NEVER GET TIRED OF QUAKER PUFFED WHEAT AND PUFFED RICE!
GEE, THIS IS JUST LIKE A PARTY!

Watch them go for Milk, Sugar and Fruit with this confection-like cereal!

HERE'S a gay, exciting breakfast that does more to tempt appetites than a thousand words!

Grains of wheat or rice puffed to 8 times their normal size. Luscious, dainty, full of nut-like flavor. Yet packed with nourishment that turns into energy like magic.

Get Puffed Wheat or Puffed Rice from your grocer today. Your youngsters will be delighted with this amazing new series of package cut-outs. Twelve American Frontier sets. 92 beautiful full-color studies of heroes, animal life, and landscapes of twelve American episodes from Columbus to Kit Carson. Order today.

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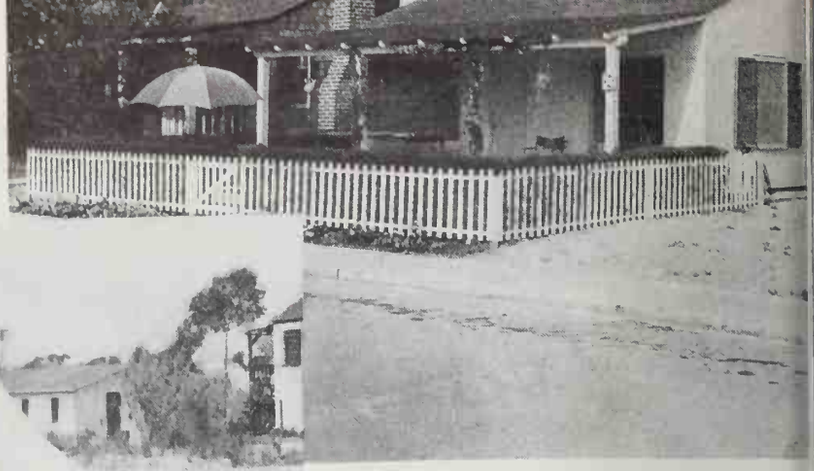
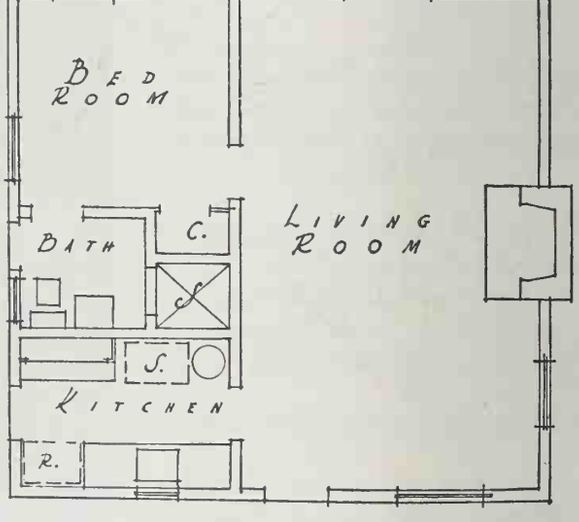


Featuring BEACH HOUSES

The floor plan of this cottage appears below



FOR $1,500, exclusive of lot, one can build an attractive beach house practically anywhere along the Pacific. True, a house built at this low cost may appear small from the outside, but ingenious arrangement inside can make it comfortable for the average family, allowing at the same time for a number of guests over the week-ends.

The design of a beach home, however, cannot be conceived by enthusiasm alone. There are certain limitations, principally the small size of the lot. For that reason it is sound economy to employ an architect. It appears easy to work out our own plans, but there's many a slip between the mudsill and the ridgepole. In one case an owner was saved two hundred-odd dollars by an architect—and it was on a small house. In another it became necessary to redesign the entire exterior, including a complete new roof line, after the contract was let, and this was accomplished without any increase in cost.

On the small beach lot, say 30 by 85 feet, must be erected an establishment which will not only accommodate a family of four or five, but take care of overnight guests, an extra car, workshop where the boat can be repaired. Then there must be a clothes-yard, and perhaps a play-yard and small garden or a sun terrace with

WESTERN HOME BUILDING & MODERNIZING

its outdoor fireplace and barbecue oven.

A double garage is almost imperative at any beach home, but it takes up a lot of valuable ground. Twenty feet or so does not leave much on the side on a 30-foot lot. Some residents have overcome this by building a long garage to hold two cars tandem. A better plan is to erect a two-story house in the first place, with space for two cars side by side on the first floor, as well as a workshop, and a bathroom or shower. Living room, bedrooms, and kitchen on the second floor; a popular arrangement because of the better view and breeze. Two double-decker beds will sleep four in a very small room, and studio couches in the living room provide comfortable rest day and night.

In any case, by all means have an outside entrance to the shower. This will spare the housewife much sweeping of sand and mopping up of pools in the house. Incidentally, so far as floors are concerned, I strongly prefer wood.

In California at least, where (it is whispered) there are occasional seismic disturbances, build the chimney within the wall; that is, flush with the exterior. Then in the event of undue subterranean restlessness it will "stay put." The recesses formed on each side of the chimney in the living room by this construction can be devoted to bookshelves or open cupboards, or the novel and effective "window shelves" with the sunlight from behind flooding the objects thereon. These shelves are individually removable for cleaning the window.

Where the house is low, as are most of the interesting new ones, a brick terrace or porch floor will be found most satisfactory because water drains away quickly. Then, too, brick is comfortable to bare feet and pleasing to the eye. Use old common brick, never glazed ones, laid directly upon the sand but with the confining edges of the same kind of brick set in mortar on a concrete footing. This will never give trouble. The more sand swept into the crevices, the more solid it becomes.

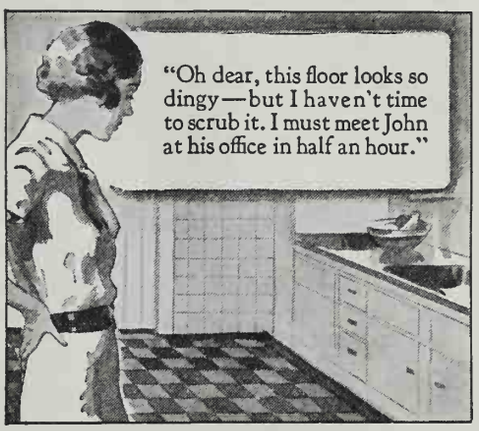
It goes without saying that all hardware, especially near salt water, should be galvanized or sheradized: shingle nails, spikes, bolts, and nuts, garage door track, etc., with the possible exception of finishing nails on the inside which are puttied over. Door knobs, hinges, and such ornamental ware should be of brass or chromium plate.

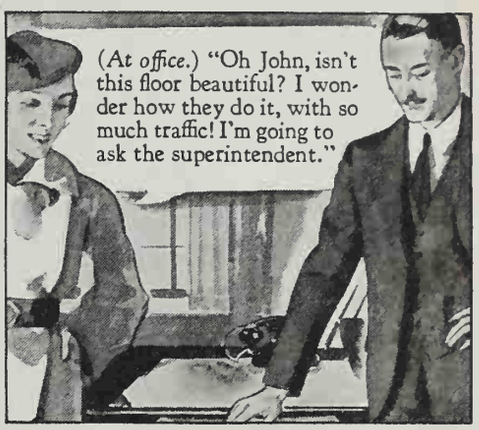
In mixing paint for wood exteriors, the ingredients usually used are lead, zinc, titanium oxide paste, half linseed oil and half reinforcing oil in proportions recommended by your paint dealer. Fish oil is excellent for the reinforcing oil.

(Continued on page 40

MRS. WHITMAN'S DILEMMA

for once she takes a man's advice




(At office.) "Oh John, isn't this floor beautiful? I wonder how they do it, with so much traffic! I'm going to ask the superintendent."

Superintendent: "Yes, we use Johnson's Glo-Coat. It's easy to apply, dries quickly to a lasting finish—without any rubbing or polishing."

Beautiful Floors with practically no work!

Glo-Coat is a marvelous labor-saving floor polish. If you haven't tried it yourself, get a can today, or send in the coupon below. There's practically no work to Glo-Coat. Pour a little onto the floor, spread it around with a cloth or mop, go away for 20 minutes. Come back to find your floors beautiful with a lasting, economical polish. **NO RUBBING! NO POLISHING!**

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In spite of scuffing shoes, your entrance will remain neat and trim, because Fuller Porch & Deck stands hard wear.
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they last

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BUILDING

These are some of the more important requirements to bear in mind. The selection of an architectural style is a matter of individual choice. Currently the California colonial or Monterey and the Cape Cod school seem to be the most favored on the Coast, and with good reason, for both very definitely belong near the sea. Their quaint simplicity conveys an air of genuine hospitality, and at the same time these designs permit the maximum of room with a relatively low construction cost. The former is at its best in wood exterior, and the Cape Cod cottage is almost unthinkable clothed in anything but shingles. And these are able to weather all storms, too. A Massachusetts lady visiting here reports that her own cottage on Cape Cod, in the same family for many generations, has not had the shingles renewed for 160 years, and they are still good!

A pure Dutch colonial does not seem out of place at the beach, though the all-too-familiar pseudo-Spanish with its top-heavy tile roof is plainly ill at ease in a briny setting.

Knotty pine simplifies the problems of the small beach home in a board-and-batten application because it serves as interior finish as well as sheathing. It is particularly attractive when the sunlight filters through the knots with a rich ox-blood glow. Weathering on the outside of the newly built structure can be simulated by means of a stain; in time this will disappear to reveal the natural weathering of the pine.

The rise of knotty pine as a decorative material has been meteoric—this humble wood that once was sold only for fuel. But its use can be overdone. Donald Beach Kirby, architect of many Balboa Island homes, displays it most effectively by restraint, or by using other materials such as stucco or painted wood in combination.—HI SIBLEY.

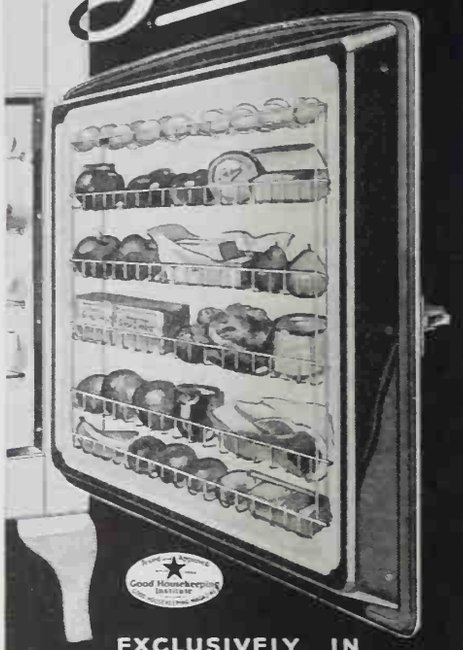
From Old Shutters

(Continued from page 17)

so I decided on a deep cream. It took a quart for the four coats necessary to give an even finish, and at least a day for each coat to dry.

The change was gratifying, but somehow I wasn't satisfied. Something else was needed. Finally the idea came. Why not antique it? So I mixed burnt umber, linseed oil, and Japan dryer and worked for days daubing the mixture on and rubbing it off until I had the desired mellowed-by-age effect I wanted. When it was dry I rubbed some of my pet furniture polish over it and stood back entranced. With all the soft tones of

This much more in a Shelvador



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old ivory, it was far more beautiful than I had dared to hope.

In its place in front of the dining-room door it is a complete success. The wood is seasoned and heavy enough to hold its shape regardless of our dry heat. The color is in perfect harmony and its age, I feel, makes it entirely sympathetic with our mahogany heirlooms.—GRACE STARK.

More Uses for Old Shutters

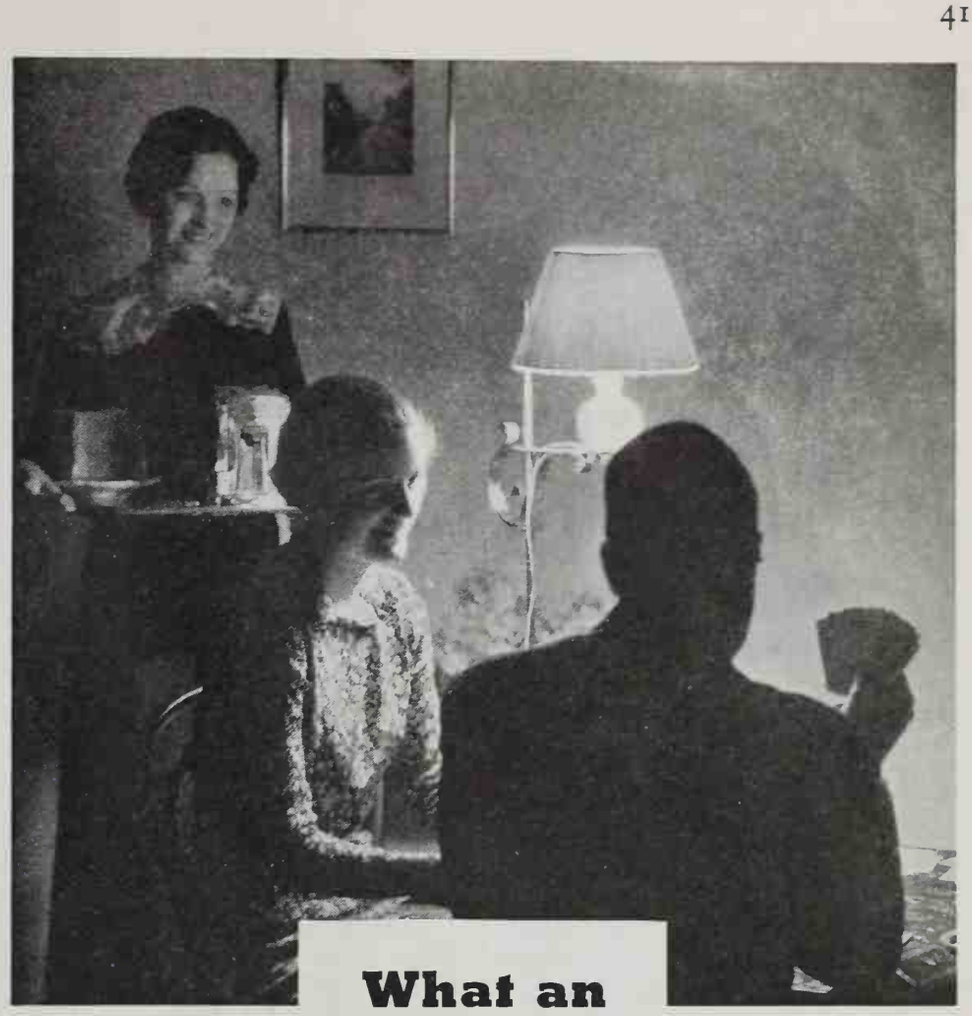
Shutters may be worked into the modern decoration scheme in a number of ways. First comes the effective use of old-fashioned inside shutters as window coverings. They may be used to shut out an uninteresting view, or merely as a decorative note. They serve instead of Venetian blinds and make a window treatment that is just as striking and one that is much less expensive. I have a friend who paid only 50 cents a pair for just such shutters in a Berkeley wrecking yard. She had each pair hinged together, set in a frame to fit the window, and painted with two coats of white paint. In this way she has blocked out an ugly wall next door and has made her own window quite unusual looking.

Inside shutters also may serve attractively to flank a mirror. I saw such an arrangement in a modern room and it was a delightful change from the severe look that an unframed mirror often gives. The shutters, rubbed down and waxed, were placed on either side of an unframed oblong mirror above a modernistic chest of drawers.

As a screen for your fireplace when it is not in use, inside shutters hinged together in pairs contribute just the touch you want. Paint them dead white, if your room is done in light tones, and see how interesting they are.

Practically all of these old-fashioned inside shutters originally were painted or stained in the darker colors, but bright new paint can do wonders with them. Before painting them the desired color to fit into your decoration scheme, sand them down thoroughly and use a coat of flat paint before putting on the final coat. It may be that you can use the shutters in the natural wood; in that case, use paint remover or sandpaper to clean them up. A coat of stain or wax will give you the soft brown tones you want. Consult your local paint dealer on your refinishing problem and he will give you just the help you need.

In remodeling a house, you will find outside shutters of door length, which were used on many of the early Cali-



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Have you been guilty of this thoughtlessness? Perhaps because your lighting is artistic, you think it is adequate. Unfortunately, too often artistic lighting provides too soft general illumination or creates isolated pools of light—effects which can be positively injurious.

In creating charm for our homes, many of us ruin our eyes. But it is not necessary to sacrifice good, healthful light to charm. On the contrary, adequate lighting can be a part of modern decoration—can create a charm of its own not to be achieved any other way.

Recent research has made the measurement of good illumination easy and definite. You yourself can accurately measure the light of every lamp in your home. You can test reading lamps and general illumination. You can make the light in your house exactly in accord with the requirements of healthful sight.

If you want to know how to do it—to learn about the new discoveries in the science of seeing, send for our FREE booklets, telling you how to have Better Light for Better Sight. They tell a marvelous, scientific story in simple layman's words. They tell how to know to a degree how well lighted your home is. You will be fascinated and immeasurably helped by this new story of light-comfort, light-safety. Fill out and mail the coupon today. The booklets will be sent to you at once without any obligation whatsoever.

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BUILDING

fornia homes, the answer to your problem of what to do with wide arches between rooms, as between dining alcove and living room. A single shutter, painted to match the woodwork of the rest of the room, may be placed on each side of the archway, making it more interesting looking, and shortening the space between the sides. Double shutters hinged together may be used to close an entrance completely. They may be held together by bolts when closed, thus completely shutting the entrance. By pushing them back, you can have an entrance the desired size, and the shutters will make an attractive frame for an old-fashioned doorway.—HELEN BELL GRADY.

It's Fun to Wash

(Continued from page 22)

(Yes, I know that hurts the laundress. Maybe you'd better keep her all day, after all, and let her do some of the ironing and heavy cleaning, and save somewhere else for the installment!)

If you have been doing the washing yourself, you can still actually make the machine pay for itself. How? By using in headwork the time you formerly spent in backwork and legwork and handwork. What I mean is this: You have been squandering your energy, both mental and physical, on the hardest, meanest kind of manual labor. Take the actual time that the machine saves you, and spend it *planning*—planning money-saving meals, planning how to make over or make new, pretty dresses for yourself and the girls, planning how better to organize the finances of your family—and you can with a clear conscience take out of your food and clothing allowance enough to pay that monthly installment. And you yourself will look like a new woman, a most interesting new woman, as a result of getting rid of this big burden.

Perhaps you have been sending your clothes and linens to the laundry—that is, most of your things; but you still have a sizable pile of silk underwear and linens that you wouldn't think of sending out of the house. That was the situation in our own household about three years ago. Our laundry bills ran from seven to ten dollars a month, and we still had practically a day's work every week, "doing up" the silk underwear and pajamas and colored handkerchiefs and such. Our solution was simple: We bought a good, family-size electric washing machine, on a lease account, and used the money which had formerly gone to the laundry to pay

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80 years of Sound Banking, Coupled with the Convenience of Modern Branch Banking Service.

Toilet bowls sparkle like new

It's as easy as A-B-C. Toilets gleam. Stains and unsightliness vanish. Odors and germs are swept away. And Sani-Flush does all the work. Just shake a little of this odorless powder in the bowl (directions on the can). Flush the toilet. That is all!

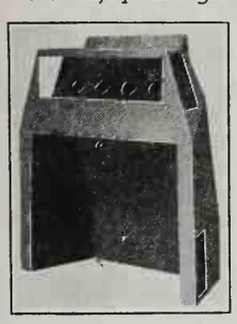
Sani-Flush is made especially to clean toilets. Nothing else can take its place. Sani-Flush takes all the rubbing and scrubbing out of this job. It is fast and thorough. It keeps the bowl clean, bright, and sanitary. Cannot harm plumbing. *Sani-Flush is also effective for cleaning automobile radiators (directions on the can).* Sold by grocery, drug, and hardware stores—25 cents. The Hygienic Products Company, Canton, Ohio.

NRA WE DO OUR PART

Sani-Flush CLEANS TOILET BOWLS WITHOUT SCOURING

BUILD YOUR FIREPLACE AROUND A SUPERIOR HEAT CIRCULATOR OR MODERNIZE YOUR PRESENT ONE

. . . Enjoy the glow and comfort of an open fireplace with furnace efficiency. It circulates warm air to far corners and adjoining rooms rooms . . . maintaining an even temperature.



Burns Coal, Wood Gas.

SMOKELESS OPERATION

Fill in Coupon Below and Mail for Information
SUPERIOR FIREPLACE COMPANY
1046 SOUTH OLIVE ST. LOS ANGELES, CALIF.

SUPERIOR FIREPLACE COMPANY,
1046 So. Olive St., Los Angeles, Calif.
Please send me information on (please check):
Building new fireplace ☐ Remodeling present one ☐
Name.....
Street.....
City.....State.....

BUILDING

the monthly installments. When we had our machine all paid for, we decided we could afford to go back to the practice of sending sheets, which are heavy to handle, to the laundry.

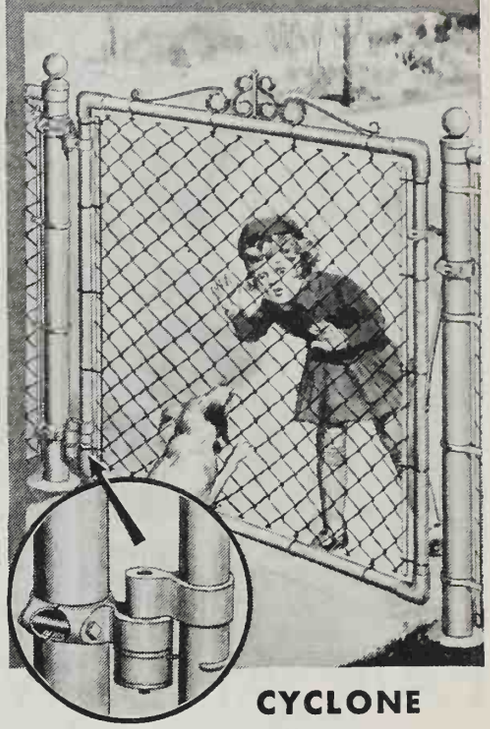
So much for a few of the ways and means of permitting a machine to pay for itself. You can figure out a plan that will suit your own situation. And, by the way, don't go out blindly and buy the first and cheapest machine you can find! It is true that there are excellent machines for sale at extremely reasonable prices; but it is also true that the better new machines, with their automatic pumps and their well-thought-out improvements in design, are well worth what they cost.

Having a machine, you must have some place to keep it and use it. I hope you are so fortunate as to have a nice, bright, airy back-porch laundry room, big enough to hold not only the laundry trays, but the washing machine and an ironer, too (for after you have the machine, that will be your next major investment, no doubt).

If you haven't a laundry room, or if you are planning a new house and are trying to make every possible bit of space do double duty to save building costs, you will be interested in the idea of the combination garage and laundry illustrated on page 22. The garage-laundry combination is one that I have never seen except here in the West, and it deserves to be considered more frequently in the planning of new or the modernizing of old homes.

It *is* fun to wash, if you have good equipment and a good place to do the work. There is at least one other "if"—if you know how to wash! Remember that in the past few years fabrics and soaps have changed tremendously, and be sure that your washing methods are up to date. The manufacturer of your favorite soap, the manufacturer of your washing machine, both will be glad to supply you with really helpful books of instruction. I'll have something to say in SUNSET, a little later, on the newest findings of our western colleges of homemaking on this fundamental problem of cleanliness.—G. A. C.

This
Self-Closing Gate keeps little wanderers at home



CYCLONE
"Engineered Gates" mean many EXTRA years of service

★ Sister can't go a-roaming any more because some thoughtless one has left the front gate open. The new Cyclone gate at their house *always* closes itself.

A sturdy pivot near the bottom of the new Cyclone Swing Gate contains a tempered tension spring, encased into the hinge itself. When you have passed through the gate, this spring automatically closes it behind you. You may regulate the tension at will, or change the hinge so that the gate will swing either inward or outward.

GET THIS FREE BOOK on Home Fencing

FENCE

Before you decide on any fence, get Cyclone's big new free book, "Fence — How to Choose It — How to Use It." Full of interesting facts and illustrations. The exclusive Cyclone "Choose Your Own" charts will help you to select wisely and economically—enable you to determine fence values for yourself. Mail the coupon.

STANDARD FENCE COMPANY
General Offices: Oakland, Calif.
Pacific Coast Division of Cyclone Fence Company
General Offices: Waukegan, Illinois

Cyclone Fence REG. U.S. PAT. OFF.

Cyclone is not a "type" of fence, but is fence made exclusively by Cyclone Fence Company and identified by this trade-mark.

United States Steel Corporation Subsidiary

Standard Fence Co., Dept. 321, Oakland, Calif.
Please mail me, without obligation, a copy of "Fence—How to Choose It—How to Use It."
Name.....
Address.....
City.....State.....
I am interested in fencing ☐ Residence ☐ Estate ☐ Industrial property ☐ School ☐ Playground ☐.....property

The Banda-Wikie with adjustable top

The 1935 waffle weave

BURLINGAME PUBLIC LIBRARY Burlingame, Cal.

These smart swim suits shown by Irene Ware and Phyllis Brooks (center) will be on display at all stores with bathing accessories. Photograph, courtesy Gantner & Mattern Co.

FAIR AND WARMER

THE out-of-door season begins so much earlier in the West than in the East, and lasts so much longer, that most of us have taken on several shades of tan by the time the first spring buds are appearing in eastern states. Because of this, protective creams, suntan oils, and sunshine fashions occupy an important place on our beauty calendar. This year, the new out-of-door fashions are so gay, comfortable, and interesting that you'll want literally to live in them from now until late fall.

For gardening, what could be more comfortable than a button-up-the-front skirt over shorts and a tuck-in blouse of jersey, gingham, or shantung? If you prefer slacks, there are smart ones in sailcloth (with corks for buttons and belts of rope), which may be worn with a middy or sweater. Bathing suits have never been so exciting! Imagine a suit of sparkling blue Cellophane cloth, and another of sea satin —a lustrous, shimmering lastex fabric that sheds water, catches light, and endows you with a seal-like sleekness. The new beach costumes flatter your figure because they "corset" you, so that even if your anatomy has run riot during the rainy months, no one will be aware of it.

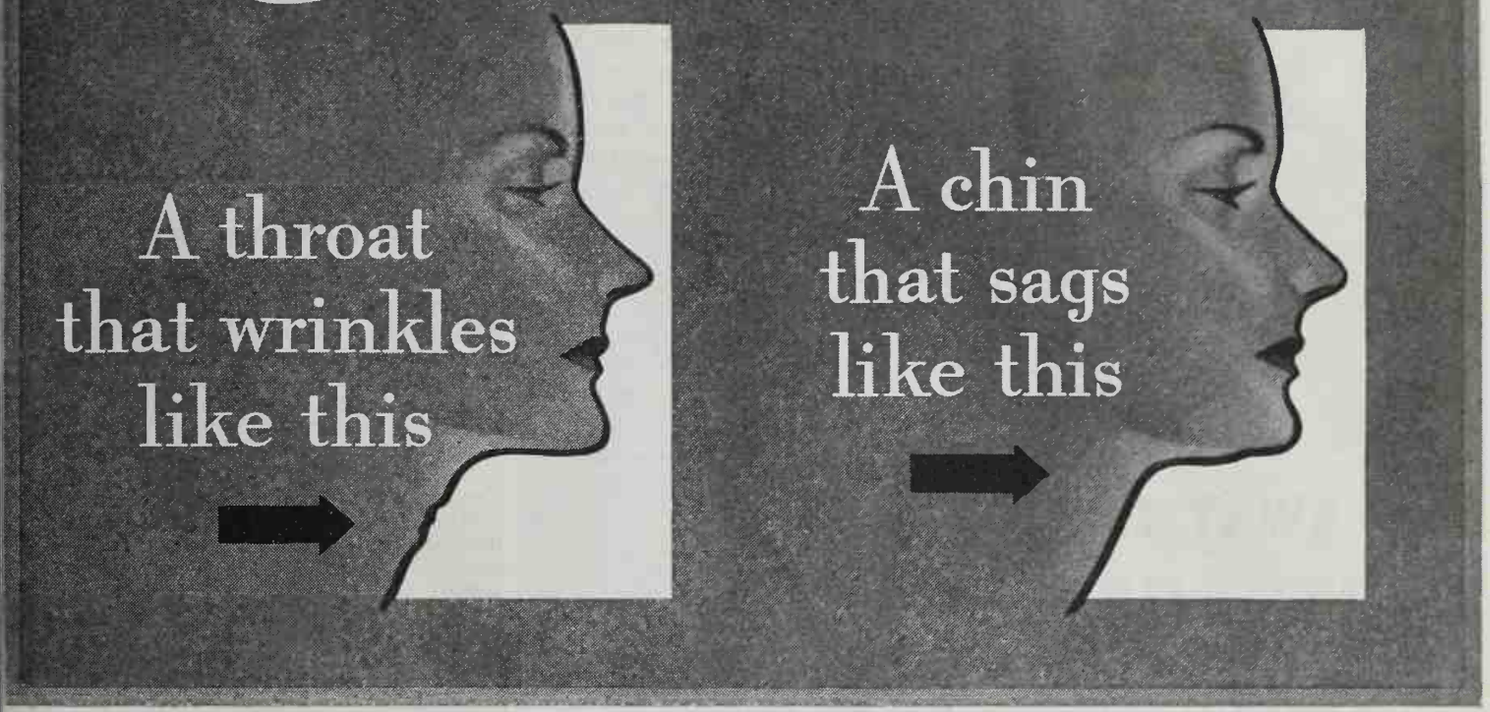
The beach "pareos" and Tahitian prints are colorful and dramatic, and the Banda-Wikies (see photograph in upper left-hand corner) with halter necks and anchor trimmings are youthful and comfortable. Beach accessories are smarter than ever. There are gay raffia sandals with cork or rope soles, coronet braids of raffia for your hair, and dark glasses with rims to match your costume. The beach kits of cork or waterproof fabrics full of indispensable protective lotions and make-up are compact and convenient to have with you whether you sun yourself in your own garden or on a beach.

A golden brown skin, as ruddy as any Hawaiian's, looks healthy enough to the eye; but under a microscope, you would probably see layer upon layer of skin as arid as the Sahara Desert, parched little cells fainting away from thirst, all the natural lubricating oils dried out by the sun and hard water. You may not notice the ill effects at the moment, but eventually a dry skin loses its elasticity, the outer layer becomes coarse and rough, and wrinkles appear everywhere. In order to prevent such a condition in your skin, be sure to keep it always well protected with lotions, oils, and creams. Most of us in this western land need far more creams and oils than we use. Do you know that even the elephants in our western zoos have to have their wrinkles oiled with cocoa butter—otherwise their skin becomes *(Continued on page 46*

SUNSET BEAUTY DEPARTMENT

CONDUCTED BY BARBARA LENOX

Don't have



"You don't need to," says FRANCES INGRAM

WRINKLE, crinkle. Does your throat do this when you swallow, talk or laugh? Does your chin drop into creases and folds when you sit relaxed?

Don't let them. Let Frances Ingram, famous beauty adviser to women, tell you how to avoid it:

"The reason our throats and chins lose their youthful contour and develop a crepey, crinkled look is that as we grow older Nature gradually reduces the softening, protective oils which she generously supplies when we are young. It is these oils which make young skin so firm and fine and supple.

"These precious oils must be put back into our skins. The way to do it is simple, requiring no expensive beauty treatments.

"SIMPLY DO THIS. Cover throat and chin generously with Ingram's Milkweed Cream. Starting at the little hollow at the base of your neck, stroke straight up under the chin, and outward under the jaw to the ears. Pat smartly along the jaw-bone with the back of your hand. Repeat with firm strokes until you feel a beneficial glow. Then apply more cream to soften and tone your skin while you sleep."

All you need, you see, is one *complete*, constructive cream. Frances Ingram's Milkweed Cream.

Ingram's is complete because it contains the oils, which like Nature's own, make the skin supple, firm and young.

"I only wish," says Frances Ingram, "that you could read some of the letters I get from women thanking me for Milkweed Cream. Among them are many radiant stars of Hollywood who give it all the credit for their flawless skins."

Preserve, bring back young contours and fresh, firm texture to your skin! Try Ingram's. You will not be disappointed. Frances Ingram has a week's supply and a treatment book for you—free. Send coupon for them today.

Ingram's Milkweed Cream

RUB AWAY THAT KNOT OF PAIN

. . . with soothing comforting Absorbine Jr.

It's so quick, so easy, so pleasant to get quick relief from aching pains in the muscles of your shoulder, arm, neck, back or legs—if you follow this simple treatment.

Just pour a little Absorbine Jr. in the palm of your hand, and rub, knead, massage it deep down into those pain-knotted tissues.

Its glowing warmth seems to penetrate right down to the heart of the congestion—you can feel cramped muscles begin to relax. Then comes a delicious soothing coolness—and the knot of pain fades away!

Athletes, trainers and coaches have known and praised Absorbine Jr. for over forty years. Try it and you'll know why! It brings quick relief—whether that pain is caused by over-exercise, sprain or other accident—or just by "the weather."

Why don't you get a bottle today? $1.25 at all druggists. It's really thrifty to use Absorbine Jr. because it takes so little to bring relief. If you want to try a sample free—write W. F. Young, Inc., Springfield, Massachusetts.

ABSORBINE JR.

Relieves sore muscles, muscular aches, bruises, sprains, sleeplessness, Athlete's Foot

B E A U T Y

painfully cracked and sore? Amusing, of course, but serious, too, and if you want to keep your skin young and smooth be sure to replace the natural oils as fast as they are dried out.

While you're protecting your face, do remember that little V-shaped area on your chest at the base of the throat that always seems to get so weather-beaten. If you should get sunburned, be sure to treat it as a burn, and use a suitable product on it. Eyes need a bit of consideration during sunshine season. Dip into your all-purpose cream, and pat a little around the eyelids and under the eyes. Delicately applied, this gives the skin a pleasing, moist appearance, and prevents wrinkles.

Little Toes, What Now?

This is the season when all the little toes are going not to market, but to have a pedicure. Pedicures have been going on for years among smart women, and since shoes began to break down and show all, we must all make our feet beautiful as well as comfortable. Does polish on toenails seem an affectation? It did to many of us when the idea was first suggested, but now doesn't it seem a worthwhile beauty habit for the reason that it makes us take better care of our feet? You just can't apply an interesting polish to toenails when the cuticle is ragged, and the nails need trimming. For the next few weeks try giving yourself a pedicure every week. In a month your feet will not only be more attractive, but a hundred times more comfortable.

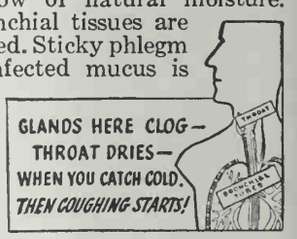
First scrub your feet and legs all over with a rather stiff brush. This makes for beautiful skin texture. Use a pumice stone on calluses. Dry thoroughly, especially between the toes, and put on a little of your all-purpose cream. After wiping off the excess cream a little foot powder should be liberally applied to the feet, and in the morning to socks or stockings as well. Now assemble all your manicure gadgets, and do your toenails just as you would your finger nails. Use cuticle oil, plenty of it, and an emery board to smooth nail edges.

Stockings often become a minus item during summer, so be sure to see that every trace of hair is removed from the legs. Shaving is quickest, but it leaves the hair coarse. You can whisk the hair off with a wax-like product (this keeps the hair away for a long time), or use a creamy preparation that needs only to be spread on evenly, and then washed

"Both Jackie and I were coughing our heads off," says Mrs. P. Fernandez, Providence, R.I. "Our doctor said 'Pertussin.' By the end of the next day our coughs were gone!"

Extract of a medicinal herb—stimulates throat's moisture glands

NATURE put thousands of lubricating glands in your throat and bronchial tubes. When you catch cold, these glands clog, throat dries, phlegm thickens and sticks . . . tickles . . . you cough! You must stimulate your throat's moisture glands. Take PERTUSSIN. The very first spoonful increases the flow of natural moisture. Throat and bronchial tissues are lubricated, soothed. Sticky phlegm loosens. Germ-infected mucus is easily "raised." Relief. Get a bottle from your druggist.



PERTUSSIN

Tastes good, acts quickly and safely

All the Family Should Use

Cuticura Talcum

Ideal after Baby's bath, to complete Mother's toilet, after Father's shave.

Price 25c. Sample free.
Address: "Cuticura," Dept. 10K, Malden, Mass.

"Boils" OH! HOW THEY HURT

Why suffer? Poultice with the famous Grays Ointment. In use since 1820. Aids in relieving pain. Promotes comfort. Sold by druggists everywhere at 25c a package, or direct on receipt of price.

W. F. GRAY COMPANY
145 Gray Bldg., Nashville, Tenn.

High School Course in 2 Years

You can complete your High School education at home—*in 2 years or less.* Course meets all requirements for entrance to college and leading professions. Standard texts supplied. Diploma awarded. Full credit for H.S. subjects already completed. Send for Free Bulletin TODAY.

American School, Dept. H-336, Drexel at 58th, Chicago

off. A powder base and make-up products will not only protect your legs from sunburn, but make them far more interesting.

If your feet are marred by corns and calluses, you will find foot-baths and air-baths very helpful. If you have a small, young corn, try this old-fashioned home treatment: soak the feet for 20 minutes in warm salt water, and then bind a slice of fresh lemon on the corn, making it secure with a bandage. Leave this on for about 15 minutes. After three or four such treatments, the corn will be loose enough to be pushed out by gentle friction with a towel. Salt foot-baths are helpful for those whose feet perspire excessively, and should be followed by sponging with alcohol. A bran foot-bath is fun, and will soften and soothe the skin. Make little cheesecloth bags, like exaggerated tea bags, and fill each one with bran or oatmeal. Use one in the water for each foot-bath.

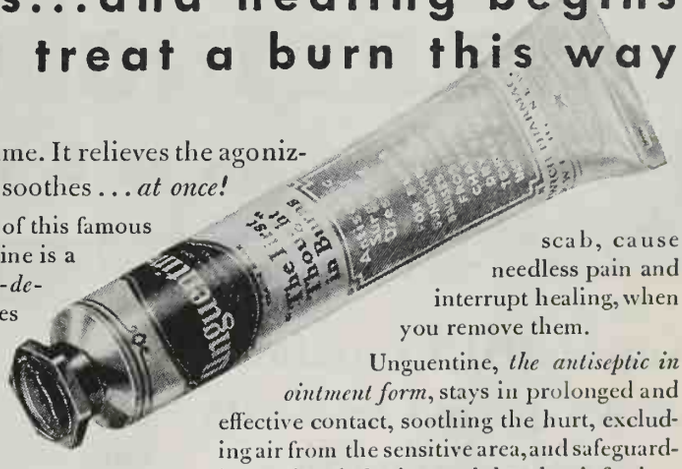
Making Faces

Probably the most important thing you wear is your expression, and the reason expression is mentioned now is because so many of us pucker up our faces and scowl during our out-of-door season. A scowl or frown now and then doesn't do any particular harm, but it is the repetition of these expression habits that brings lines to the face. When you were very young, did you ever have anyone say, "Don't make a face like that; it might freeze that way"? When an expression is repeated, it really does "freeze," so do watch yourself and keep away those furrows between the eyebrows, and the network of lines around the eyes.

Looking at people with an expectant, interested expression causes them to respond to you—an expression that seems to say, "You are the sort of person who always has something interesting to say; what is it now?" There are many factors that affect our expression. Do you know, for instance, the difference between enthusiasm and nervousness on the expression, how you can control self-consciousness, and how the words "I" and "you" affect the invisible side of beauty or expression? All the helpful suggestions on this subject that I could find have been made up into the March Beauty Bulletin which you may have for a stamped, self-addressed envelope. It will help you in your contact with others, and in expressing beauty, and in gaining poise. Write for this leaflet today.

agony ends

Pain stops...and healing begins when you treat a burn this way



Unguentine wastes no time. It relieves the agonizing pain . . . *quickly!* It soothes . . . *at once!*

But that is only *one* virtue of this famous first-aid necessity. Unguentine is a *trustworthy, effective, germ-destroying antiseptic* for all types of skin injuries. Hospitals use it. So do doctors and first-aid nurses in industrial plants. It is the ideal first-aid dressing—because it not only allays pain but stays on the job continuously to safeguard against infection.

FIRST THOUGHT IN FIRST AID

For burns, scalds, cuts, scrapes, scratches, pimples, irritations, any *skin injury.* Unguentine is the first thought of millions of people in first aid. It is the *all-purpose* antiseptic. It will not smart or sting. It will not stain the skin. Nor will Unguentine dressings grow into the wound, stick to the scab, cause needless pain and interrupt healing, when you remove them.

Unguentine, *the antiseptic in ointment form,* stays in prolonged and effective contact, soothing the hurt, excluding air from the sensitive area, and safeguarding against infection and dread re-infection.

CONTAINS PARAHYDRECIN

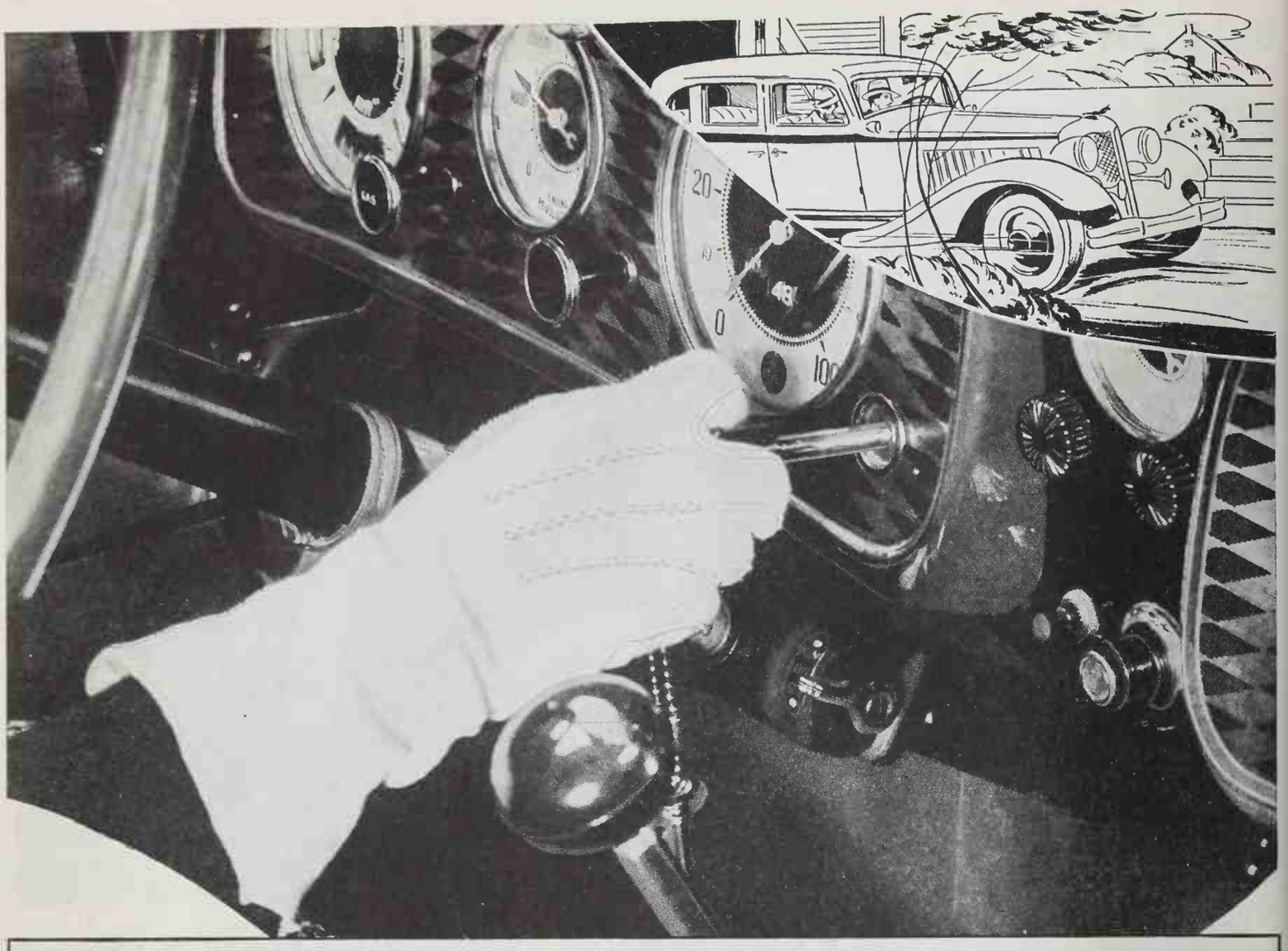
Unguentine is reliably antiseptic because it contains powerful antiseptic ingredients, notably, *Parahydrecin.* This remarkable substance is destructive to germs in a dilution as great as 1 part to 10,000 parts yet does not harm or irritate human or animal tissue. Parahydrecin, the discovery of the Norwich laboratories, is exclusively confined to Norwich products: Unguentine, Norforms and Norwich Nose Drops. No other products contain it. *Remember that.*

Unguentine

The Norwich Pharmacal Company, makers of *Unguentine* offer a variety of other medicine cabinet necessities bearing the famous Norwich seal. They are of *known* high standard and uniformity.

1885 *Fiftieth* Norwich *Anniversary* 1935

FIFTY YEARS IN THE SERVICE OF BETTER HEALTH



STARTING WITH CHOKE

—costs you up to 5 TIMES as much gasoline

Super-SHELL reduces choke period *one-half*. Saves you up to a cupful of gasoline on every cold start.

Do you know why a tankful of gasoline doesn't take you as many miles *now* as in summer?

Blame the choke . . . and the kind of gasoline you use. While the choke is pulled out, gasoline consumption can be up to 5 times normal.

With Super-SHELL you can reduce choking period as much as ½. And save up to a cupful of gasoline on each cold start.

Super-SHELL makes this possible because it vaporizes effectively *before* your engine is warmed up.

You get better mileage. Faster, smoother starts. And the kind of pick-up that motorists like to brag about.

Try a tankful from that neighborly Shell dealer near you. No extra cost.

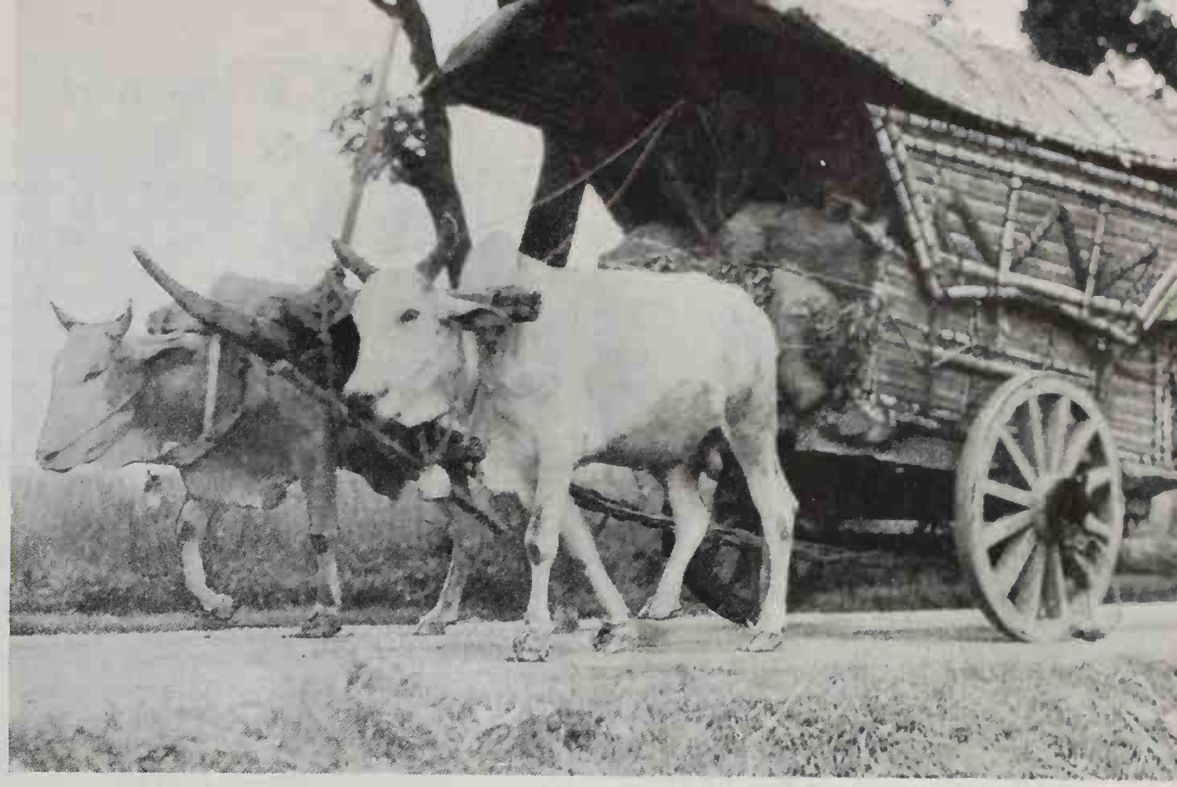
Super-SHELL

NRA CODE

☆ ☆ ☆

Can save you up to a cupful of gasoline on cold starting

LIBRARY
Sunnyvale, Cal.



"YOU never write about Timbuktu," says a facetious subscriber. While there is no particular reason to mention this tiny outpost, it brings us around to that part of the world, and gives us incentive to talk about South Africa—once but the stopping-off place for mariners between ports, now a destination in its own right, and as unique as a trip with Alice in Wonderland.

"Don't get alarmed if lions stand staring at your car; they probably have never seen one before and are overwhelmed with astonishment. If they stand in your path, slow down and sound the hooter," is the warning before entering Kruger National Park, where one shoots big game with camera only, and where herds of amazing animals from the African *vaal* roam at will. Antelopes follow the car, hippos sun themselves at the river, giraffes and zebras, a modernistic pattern on the hillside.

Above, Javanese oxen cart. From left to right, Zulu chieftain, Peruvian craft on Titicaca, and Zimbabwe Ruins

SUNSET TRAVEL DEPARTMENT

CONDUCTED BY HELGA IVERSEN

And for modern and beautiful cities and bays, Cape Town vies with Rio or Naples. Johannesburg, "the Golden City," lies in the heart of that region supplying half the world's gold; Kimberley is the romance of the diamond industry. Luncheon at a sidewalk café in Durban has all the air of Paris, were it not for the black ricksha boys in spectacular costume of feathers, ribbons, and horns. Niagara is dwarfed in comparison with that world spectacle, Victoria Falls in southern Rhodesia, where the Zambesi plunges into a 400-foot chasm.

Long the subject of discussion, the origin of the Zimbabwe Ruins (whose conical tower is pictured above) has been placed at about 4,000 B. C. "The mystery of Zimbabwe is the mystery which lies in the still-pulsating

En Route Libre
(FULL SPEED AHEAD)

The THRILL of 1935 . . . Sail to EUROPE on the NORMANDIE
WORLD'S LARGEST SHIP

There is still time to secure accommodations on the magnificent Normandie for her maiden voyage. She leaves New York June 7 on her first crossing to England and France. Sailing again June 22, July 10 and 31.

In size, in luxury, there is no ship in the world to compare with the Normandie. 1029 feet long—79,280 tons. Yet there is a choice of First, Tourist and Third Class accommodations. Return, if you wish, on the Ile de France, Champlain, or Lafayette. Weekly sailings between New York, England and France.

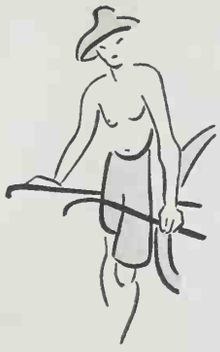
From the Pacific Coast, fast cabin liners also leave every two weeks direct to Europe via Central America and the Canal.

See your travel agent or the French Line Office in San Francisco, Los Angeles, Seattle or Vancouver.

French Line

heart of native Africa." Stars and the moon come out over Bloemfontein—no place in the world are nights more brilliant than on the African *karoo;* in no other place can one see the wild fervor of the Zulu war dance. Africa is a new adventure to the traveler. It is reached from the Pacific Coast by passenger freighters; from New York by passenger service; from Europe by plane or boat.

The Enchanted Isles



Or is it the Enchanted Isles you seek? Bali casts a spell on you; Java teachesyou strange things. A few years ago one might have had Bali to himself. Though now better known to the world, it is still a place unspoiled. Conrad or Stevenson might have succeeded in describing Bali—we lose ourselves in the attempt. It has ineffable charm, true exoticism, vivid luxuriance, and it is certainly not a place to harass the traveler with temple fees, beggars, or would-be guides; nor a place to extract his money—unless you succumb of your own volition and buy from the soft-voiced vendors of silks and antiques. The temple festivals and funeral fêtes are a part of the island and quite the most lavish of celebrations, with song, dance, and music to follow the flimsy pagoda-like structure that carries the body in the procession to final cremation. To the hotel in Den Pasar, center of typical Balinese life, comes the *gamelan* orchestra to play haunting melodies. By moonlight the little temple virgins move in graceful, intricate dance. The women of Bali, as beautiful as the isle itself, walk like queens along the dusty road, carrying on their heads huge pyramidal displays of fruit, rice, and grain in exotic colors, offerings to their temple gods. Even the old fruit vendor will remain a memory—as the softness of Bali envelops you.

Java adjoins the Enchanted Isle of Bali. It is the traveler's mecca for its luxuriant verdure, for its picturesque people, for its magnificent antiquity. One goes to Java to visit Djokja and to Djokja to see the Borobudur, which takes its place among the architectural wonders of the world. This tremendous structure has withstood the ravages of time since the eighth century, and stands today attesting the Buddhistic influence in early Java. In Djokja one finds the culture of old Java, and a Wayang audience as interesting as the play itself. Here the Dutch and Javanese styles harmonize, strangely enough; a flotilla of native crafts floats on the Dutch canals. And just across the Pacific they lie, these fairy isles, waiting to welcome us.

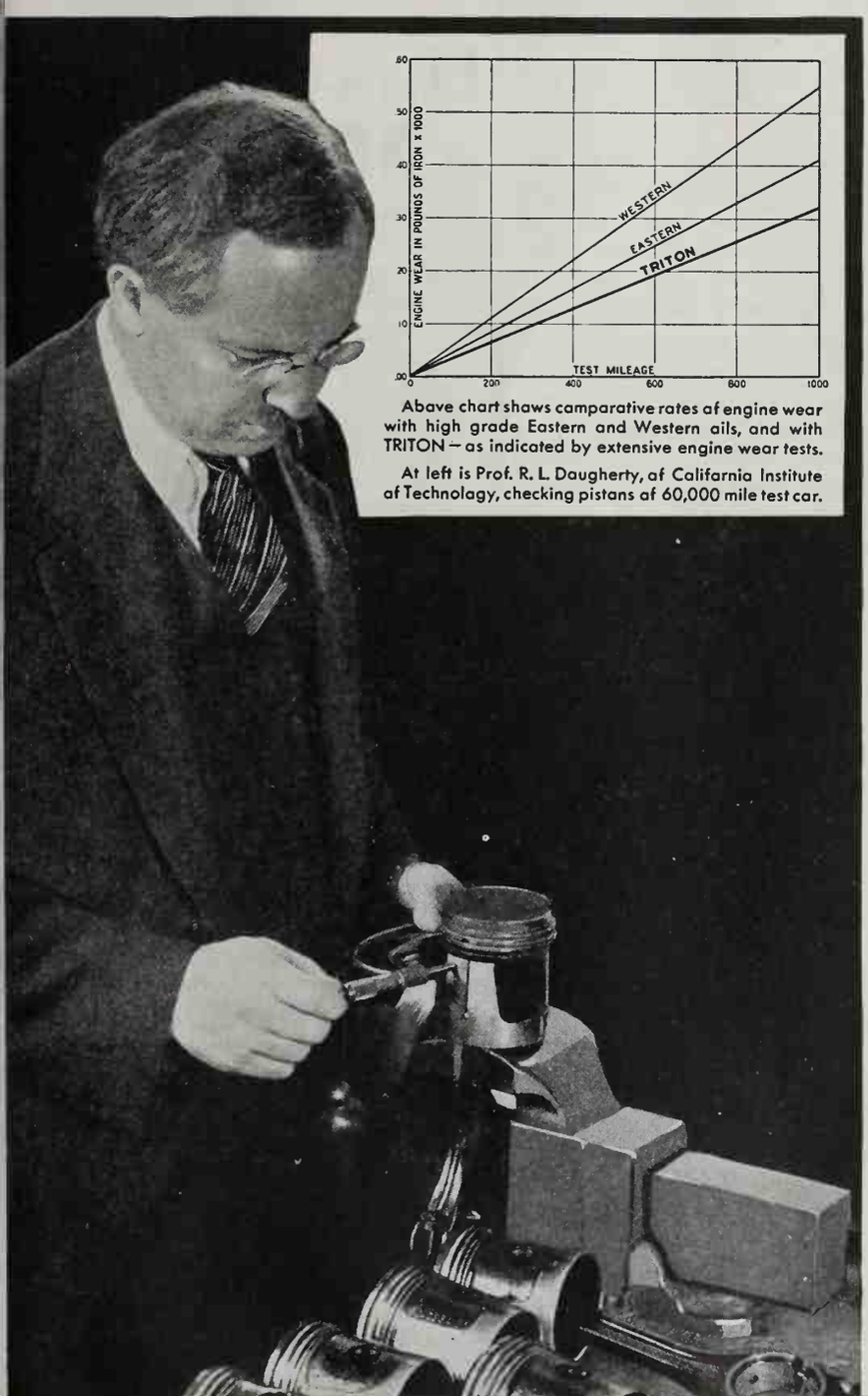
To Chile and Peru

Or do you have a yen to go down to that land that gleams like a many-faceted jewel under a southern sky? To a place where you can make a thousand-mile rail trip through a beautiful land of lakes and of history and romance for about eight dollars? Or take a two weeks' holiday for little more than 50 dollars? Or a three-day motor trip with private car and chauffeur into the mountains for about 50 dollars for three persons? Then go south—to Chile, where the exchange is very much in your favor these days. See Valparaiso and Santiago, charming old-world cities with modern appointments; visit the races in Santiago, one of the most magnificent courses in the world; cocktail at the fashionable clubs or dine in the gay cafés. All things considered, it is a veritable Utopia come true, where modernity and antiquity bow to one another.

Land of the Incas

Or go to Peru, where the Incas once ruled in barbaric splendor in a country so rich in natural wealth that precious metals were not used for money, but for temple decorations and household utensils. See Lima, "the City of Kings," as it stretches out at the foothills of the impregnable Andes whose peaks are visible 50 miles away. Lima is a Spanish city of squares and plazas, balconied houses, convents, and churches—and bullfights! Likewise it is the seat of erudition, for San Marcos, founded in 1551, is the most ancient university in the Western Hemisphere. On the Paracas Peninsula are the pre-Incaic and Inca ruins, and a buried city dating from about 1000 B. C. High up in the mountains of the Andes, at 12,635 feet elevation, is the most remarkable of all lakes in the world, Lake Titicaca. It is the largest in South America and the highest navigable body of water in the world, where native craft and small

22 to 43% LESS ENGINE WEAR WITH TRITON MOTOR OIL



Abave chart shaws camparative rates af engine wear with high grade Eastern and Western ails, and with TRITON — as indicated by extensive engine wear tests.

At left is Prof. R. L. Daugherty, af Califarnia Institute af Technalagy, checking pistans af 60,000 mile test car.

Shown by laboratory tests and 60,000-mile, 60-day stock car road run

UNDER identical conditions of speed and temperature an automobile engine was run in a series of 1,000 mile tests with high-grade "Eastern" and "Western" oils, and Triton.

After each 1,000 mile period, the oil was drained from the crankcase and scientifically analyzed to determine its iron content.

The analyses of the various oils showed that *Triton reduced engine wear from 22 to 43%* —depending on the oil used—22% in the case of the Eastern oil and 43% in the case of the Western oil.

The results of these wear tests were backed up by cylinder measurements of a stock car driven 60,183 miles in 60 days with Triton motor oil. These measurements, made by Prof. R. L. Daugherty, California Institute of Technology, before and after the run *showed less than one-half the normal wear for that distance!*

Other Ways You Benefit From Triton!

Over 250,000 miles of stock car road and speedway runs have shown that:

Triton *outlasts* Eastern or Western oils... *forms less carbon and less sludge*... is *more stable in service*... is less affected by temperature... assures easier starting... saves the battery, and reduces cold motor wear.

Made by Propane Solvent Process

Triton is refined by Union's patented PROPANE solvent process, which eliminates all undesirable low-gravity, low-grade materials from the finished oil.

Try Triton today!

Triton costs only 30c a quart in sealed cans. Now at thousands of independent dealers and all Union service stations. Watch for the big blue and white Triton banner.

UNION OIL COMPANY

FIRST 100% PURE PARAFFIN-BASE OIL

from California Crudes!

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EASTERN OR WESTERN OILS

Air-Conditioned

Northern Pacific Trains

Through the

Cool, Clean, Comfortable, Quiet

Via • Portland, Tacoma, Seattle, Mt. Rainier, Spokane

To • Yellowstone
• American Rockies
• Dude Ranches
• Twin Cities
• Chicago

Special Low Round Trip Fares Beginning May 15—no extra rail fare from Northern California points.

Plan to go East by this enjoyable vacation route . . . through the evergreen Pacific Northwest, this summer. If you would like vacation suggestions and literature (Yellowstone Park or Dude Ranch booklets), without obligation, paste the coupon on a post card, mail it, or write us a letter.

For 1,000 Miles
Companion of Mountains

NORTH COAST LIMITED

Every Car
COMPLETELY Air-Conditioned
For Summer Travel

R. J. TOZER, General Agent
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I am interested in a trip to _____

and wish to include _____

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Address _____

City _____ State _____

445-P

TRAVEL

steamers ply, and around whose shores native Peruvian Indians live, sailing their crude balsa reed boats. Peru of antiquity and Inca history and Chile rich in pirate memories—both at the end of a very delightful sea voyage from the Pacific Coast.

Books for the Motorist

Travel Editor, Sunset Magazine:

Can you tell me of a good book about a trip across the continent by automobile? My sister is planning to drive from Pennsylvania to San Francisco with her family, and I should like to send them a book that will tell them something of the places they will see, the points of interest they should make a special effort to visit. I shall appreciate your suggestion.—N. C., San Francisco, California.

"Double Crossing America by Motor," by Edward D. Dunn (Putnam, $2.00), is one of the best motorist guide books we have yet read. A 1934 publication, the book is still up to date. The author and his family start their extensive tour from the East and cover the United States fairly well from coast to coast, and north and south. The book contains information on places to stop, daily expenses, mileage, etc., and in addition is delightfully descriptive and enjoyable. The second book we should like to recommend, another 1934 publication, is "Roaming American Playgrounds," by J. T. Faris (Farrar & Rinehart, $3.00). While this book follows no definite route across the country, it will be helpful in that it marks off national parks, monuments, ranches, mountains, deserts, and such special scenic attractions. Both books are well worth the price.

Travel Flashes

San Diego: The West Coast is going to have a fair! The California Pacific International Exposition opens May 29 in San Diego. Plan to visit the fair on your trip to southern California this summer. If you missed the Chicago fair, don't miss this one. Many exhibits will be repeated. All modes of transportation will offer special service to the fair, and for the motorist, the best highways in the world lead to San Diego. Write us if we can help you with your plans. Folders and details available for a three-cent stamp.

Air-minded Pacific Coast: Flying time again lopped off between Pacific and Atlantic Coast, with a three-times-daily 18-hour plane service from San Francisco to Washington, D. C. An-

Something NEW!

Above. Pagan rites at village fiesta.

Right. Your choice of sports.

Hotel-Car CRUISES *in* MEXICO

TRAVEL AGENTS everywhere are offering this comfortable way to see Mexico's thrilling BY-WAYS, via *hotel-car cruises.*

Now you may get *off beaten paths* with no sacrifice in modern conveniences.

Explore ancient cities carved in stone! Participate in colorful village fiestas! Join the sun-worshippers! Study strange aboriginal rites and customs! Dance at Indian funerals. Help feed the dead!

Your own travel agent will gladly quote low all-inclusive rates for such a trip, including meals, sightseeing, the services of cultured guides at important points, and hotel accommodations. In towns not equipped with modern hotels, your pullman will be your home.

Here is just one of the several routes offered:

(1) El Paso and Ciudad Juarez, (2) romantic, gold-lined Guanajuato, (3) majestic Mexico City, (4) Lake Patzcuaro and Janitzio, (5) semi-tropic Uruapan, (6) Guadalajara, "Mexico's Dresden," (7) Mazatlan by the sea, (8) Empalme and Guaymus, (9) Nogales.

Below is sketched *another* favorite hotel-car route—that of the palatial "rail-yacht" PRINCETON.

For details of this and other *hotel-car* routes, see your TOURIST AGENT, or write for informative folder.

National Railways of Mexico

Monadnock Building, San Francisco
Pacific Electric Building, Los Angeles

NOTE.—In case you plan to see Mexico as a "side trip" when going East, please state destination.

TRAVEL

f Timpanogos. Ask to hear the Indian egend about this lovely formation.

Lehman Caves, near Ely in Nevada, re of light gray and white limestone, oneycombed by tunnels and galleries f stalactite formations.

Lion's Cave, on the Oregon Coast Highway, is different from any of those escribed above. Located under Sea ion Point on the Oregon Coast Highway north of Reedsport, Oregon, this ammoth sea cave, some 1,500 feet ong and in tones of green, pink, and traw, is the only known mainland sea ion rookery.

outhwest Dude Ranches

ravel Editor, Sunset Magazine:
Is it really possible to go to a good dude ranch r as little as $45 a week? Should like to take my n and spend a month or two soon on one, but ve always thought them prohibitive as to cost. I ould appreciate any information.—K. B., San lateo, California.

Yes, there are any number of dude nches where accommodations may be ecured at the rate you have mentioned, include the use of a horse also. At his time of year you will find the dude nches in the Southwest, in Arizona nd New Mexico, at their best. The ights are cool enough to freeze a thin yer of ice on the horse trough, and he days warm enough by noon to make ou doff your coat. Booklets on dude nches of the Southwest, giving descriptions and rates of the various nches, have been sent to you. Incidentally, some ranches give a reduction or a stay of a month or longer.

ollow the Macadam Trail

Ten thousand miles by motorcoach proves full of experiences and thrills, according to Mary Day Winn, the author of *Macadam Trail*. Artist Suydam, who illustrates the book in his distinctive style, did the motorcoach tour with the author, gathering data, historical and otherwise, from the East Coast to the West Coast and back again. The book is well worth reading if you plan a similar jaunt by motorcoach, or simply because the author has a bubbling style and a grand sense of humor that makes for entertaining reading. Author Winn finds New Mexico the high spot of her trip, but she has much to say about genial Bill Nye; the Mormons of Salt Lake; Reno, the big little city; the Bonanza days; the "Emperor" of the U. S.; Southern California and the "Greatest Show on Earth." Not without its humor.

EXPLORING NEW LANDS! Meeting new people! Thrilling at strange sights! Finding a new freshness and zest in living! Cruising to Alaska is crammed full of such experiences. For here is a land so fascinating and vast in scenic splendor that it leads your fancy on dizzy flights.

Yesterday, quiet sapphire bays entranced you. Today, close-by shores and deep-walled fjords lure you. Tonight, a crazy sun turns artist and stays up all night to display her fanciful colors. Tomorrow, you'll be astounded by massive "living" glaciers. Each day your eye climbs majestic mountain peaks up into the sky. Then follow interesting days exploring Alaska towns . . . totem poles make faces at you . . . you see reminders of gold-madness. Cool mountain trails lead to a profusion of flowers . . . to waterfalls and leaping salmon . . . to hidden lakes that are like deep wells of jade-green ink. And always there are gay evenings and happy days on friendly decks.

This summer, when Alaska days are delightful, plan to cruise uptop. There's a thrilling treat for the whole family here . . . and all for such a moderate outlay. The coupon will bring you colorful Alaska-cruise literature. Read it . . . study it . . . and, well, we'll be seeing you close up-under the midnight sun.

Only The Alaska Line takes you to ALL Alaska. See your local Travel Agent or Dollar, American Mail and Pacific Steamship Lines. [General Agents]

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GOOD-NATURED MAP
Send 10c for good-natured map of Alaska. Instructive... humorous, and of interest to the whole family.

FARES INCLUDE BERTH AND MEALS

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ALASKA STEAMSHIP CO.
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Please send me Alaska Vacation Cruise literature ☐
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Address.....
City..... State.....

FARES AS LOW AS
$202
ROUND TRIP
(Tourist Class)
$210 *from* LOS ANGELES

This is the summer to go. Fares are low . . . accommodations superlatively fine on N.Y.K. liners. Spring comes in flowered glory to the Land of Nippon...summer surges close behind. ☆ These far-Pacific Islands are eager to greet the visitor . . . to show modern progress marching in step with ancient customs . . . to interpret the Orient in terms of friendly hospitality. ☆ To sail on N.Y.K. liners is to enjoy a cuisine exceptionally good and a service so attentive that it wins world-wide praise. Staterooms are unusually comfortable, deck-sports are always popular, social life is graciously pleasant, every passenger is an honored guest. ☆ Favorable exchange rates make the cost of living and of traveling in Japan exceptionally reasonable. Only a little farther to Korea, Manchukuo and China. ☆ ☆ *Complete information and detailed itineraries will be cheerfully supplied by your Travel Agent, or*

N·Y·K·LINE
(*Japan Mail*)
551 Market Street : SU 3900 : San Francisco
605 South Grand : VA 9157 : Los Angeles

TRAVEL

there is a chapter entitled "The Man Who Knew Fuchsias." *Macadam Trail*, a Knopf publication, is well worth reading.

Maps of Western Cities

Travel Editor, Sunset Magazine:

You once offered through your column some good city maps. I find that I sometimes get lost going into and out of the larger cities where main highway signs are not so frequent. Some city maps would help. Have you any?—B. G., Seattle, Washington.

An enterprising oil company has already foreseen just such difficulties, and has issued some small "In-and-Out" maps of the larger cities of the West. These little maps will make it impossible for you to get off the main line of traffic when going through a large city, thereby saving time. Let us know in which cities you are particularly interested, and we shall send you those you wish. A three-cent stamp will take care of one or more of these small maps. Send for them today.

Senator McNary

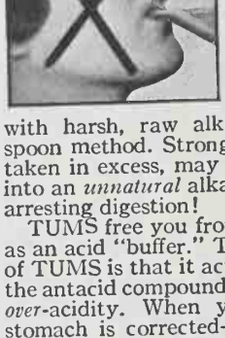
(Continued from page 36)

to balance three plates on one arm and three tumblers on the other; and it took considerable practice to perfect himself in this art within the given time. But he did, and triumphantly began his work. Of course he was a "barb" and not a "frat," and as such he was ineligible to many of the college festivities. But this did not worry him overmuch at the time, especially as he returned from college with more money than he started out with, and greatly impressed his skeptical relatives; and he looks back on it in a spirit of humorous and whimsical reminiscence.

"There are lots of fellows who were going to dances then that you never hear of now," he says unmaliciously; and smiles in that engaging, ingenuous way of him.

He has traveled a long way since those "hash slinging" days—not steerage, either!—and the country at large, as well as his native state, has had good cause to rejoice that he did not, in his later teens, feel irresistibly drawn to the grocery business. He has been ably assisted, in his progress, by Mrs. McNary, whose executive talents were variously revealed before her marriage, through social settlement and secretarial work, and who, just before this took place, was the state organizer for the League of Women Voters in Massachu-

SWEETENS STOMACH GENTLY (CONTAINS NO SODA)



Delightful Mint Relieves Gas.. Heartburn..Sour Stomach..Quick Relief for Millions

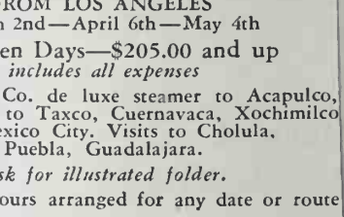
PHYSICIANS have warned against treating acid indigestion with harsh, raw alkalies—the tumbler and spoon method. Strong, water-soluble alkalies, taken in excess, may turn the stomach juices into an *unnatural* alkaline condition—actually arresting digestion!

TUMS free you from this danger. They act as an acid "buffer." The scientific explanation of TUMS is that it acts *gently*—just enough of the antacid compound is released to counteract *over*-acidity. When your heartburn or sour stomach is corrected—the balance passes on inert and undissolved, without affecting the blood or kidneys.

Try TUMS. Munch 3 or 4 when distressed. Millions have turned to this gentle, *effective* treatment—it's quite likely you will, too. 10c at all druggists. 3-roll carrier package, only 25c

Free 1935 Calendar-Thermometer, beautifully designed in colors and gold. Also samples TUMS and NR. *Send stamp for postage and packing to* A. H. LEWIS CO., Dept. 30-CMM St. Louis, Mo

TUMS FOR THE TUMMY



TUMS ARE ANTACID . . NOT A LAXATIVE

For a laxative, use the safe, dependable Vegetable Laxative NR (Nature's Remedy). Only 25 cents. NR

MEXICO

A CRUISE TOUR

FROM SAN FRANCISCO
March 1st—April 5th—May 3rd
FROM LOS ANGELES
March 2nd—April 6th—May 4th
Nineteen Days—$205.00 and up
includes all expenses

United Fruit Co. de luxe steamer to Acapulco, thence motor to Taxco, Cuernavaca, Xochimilco and Mexico City. Visits to Cholula, Puebla, Guadalajara.

Ask for illustrated folder.

Independent tours arranged for any date or route

AMERICAN EXPRESS COMPANY
Market at Second St., San Francisco
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the STEVENS CHICAGO
WORLD'S LARGEST HOTEL
3000 OUTSIDE ROOMS 3000 BATHS 3.00 UP

setts. She is a vivacious, dark-haired lady, whose manner is extremely gracious and who dresses with exceptional taste; and it is easy to see, not only how capably she can coöperate with an orchardist and statesman, but also how much luster she would add to a "Bright Hope"!

The former may be the rôle Senator McNary would choose for himself; in fact, I have no doubt that it has been and is. But the latter is the rôle that his party and his people may choose for him. If it should be, there can be no possible doubt that he will meet it "with devotion and loyalty to his country" and with "courtesies and kindness" to his thousands of friends individually.

Travel Session for Teachers

What better form of summer session for school teachers than travel! This department of the magazine has prepared a special list of reasonable, interesting trips and tours to all parts of the world, having in mind specifically the vacation period of the average school teacher. If you are a school teacher and have as yet made no plans for the summer, write us for suggestions and for a copy of this list. Or if you have made your plans but need help in carrying them out, write us too. We shall be glad to give suggestions. Address Teachers Tour Department, SUNSET MAGAZINE, San Francisco, enclosing a three-cent stamp.

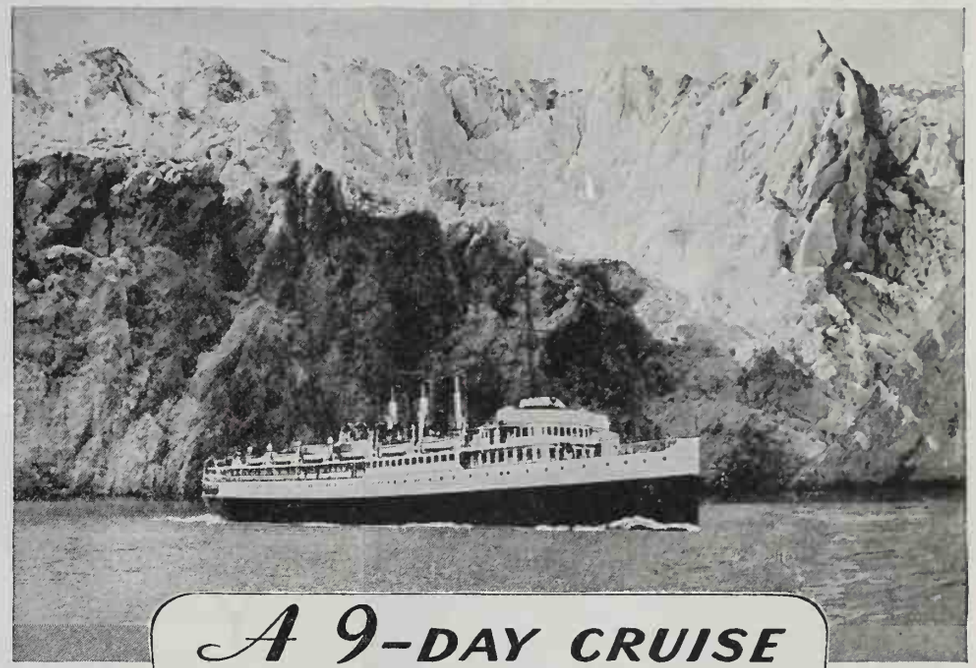
Going to Europe?

Travelers in the Soviet Union of Russia will now receive full value for their travelers' checks—not in rubles, but in actual United States five- and ten-dollar bills. Regulations which limit the amount of foreign currency one may take into or bring out of the Soviet Union do not apply to travelers' checks while in the hands of the original purchasers. Write us for a booklet on "Travelers' Checks."

"A little Dutch house and a little Dutch mill —," and a lot of people want to go to Holland. This tiny country is specially intriguing in the early spring, when the countryside is spread with a carpet of tulips, hyacinths, narcissi, daffodils, and crocuses—millions of them—and the air is laden with perfume. A Garden Tour of Holland leaves New York in April. Write us for a folder.

ALASKA

THROUGH SHELTERED WATERS



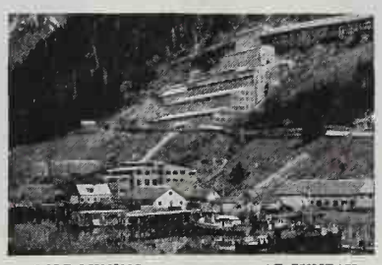
MILE-WIDE TAKU GLACIER

A DAZZLING ICE WALL 300 feet high

A 9-DAY CRUISE

ALL-EXPENSES $85 AND UP

berth and meals on boat included - except at Skagway



GOLD MINING AT JUNEAU

GAY FLOWERS BLOOM IN SKAGWAY

DECK GAMES AND OTHER DIVERSIONS

A THOUSAND miles of smooth sailing toward the Midnight Sun—from Vancouver, Victoria or Seattle—to historic Skagway! Into a realm strangely new and bizarre! Awe-inspiring Taku Glacier. Frontier towns, mysterious fjords, Indian villages, totems, gold mines, salmon fisheries.

Adventuring northward on modern ships, you play fascinating deck games, dine, dance, meet delightful people. Go ashore to sightsee or barter for furs and curios—at Prince Rupert, Ketchikan, Wrangell, Juneau. Skagway lures you to its scenes of Gold Rush days. You may go by rail over the "Trail of '98" to Lake Bennett and the Yukon.

Two sailings weekly to Skagway from Vancouver at season's height. Include the Canadian Rockies in your itinerary. Ask for illustrated booklets.

Special 11-Day Cruises to Alaska—$100. up

All expenses included except at Skagway

To Skagway via Sitka . . . by S. S. "Prince Robert" from Vancouver, June 28, July 12, July 26, Aug. 9

To Skagway, Alaska . . . by S. S. "Princess Charlotte" from Vancouver – July 31, returning via Sitka.

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LOS ANGELES—607 South Grand Ave.
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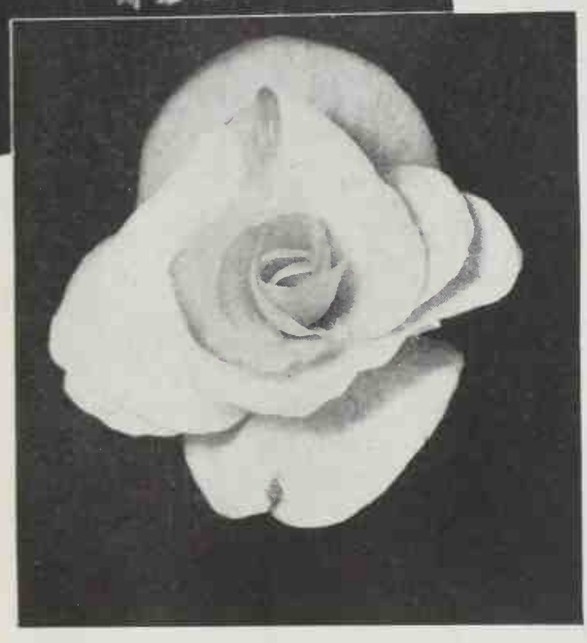
And Offices and Agencies throughout the United States

Begonia Erecta. Right, Waved Camellia Type

Begonia fimbriata (Carnation Type B



Camellia Type. Right, Waved Camellia Type

Photographs by Edwin E. Hutsching

SAYING IT

WITH BEGONIAS

GARDENERS in almost every corner of the West may plant begonia tubers and sow begonia seed this month. Before we outline the simple cultural requirements for both methods of propagation, may we warn you to buy tubers and seed from reliable dealers? Remember, too, that the size of a tuber does not determine the size of a flower. A satisfactory bulb measures from 1 to 1¼ inches in diameter, with the exception of Erecta, whose tubers are better when measuring 1½ to 2 inches in diameter.

Tubers are ready to plant just as soon as the pink eyes appear on the top of the bulb, which is usually during the first two weeks of March. The upright varieties have one or two eyes; the trailing types throw anywhere from five to eight eyes. A good method of growing tubers is to start them in flats, in a soil mixture composed of one part peat moss, one part leafmold, and one part coarse sand. Place a one-inch layer of this mixture in the bottom of a flat. Lay the bulbs on top, about four inches apart; then cover the bulbs with the same soil mixture. If you can feel the tuber with the palm of your hand when you press this surface, you know that it is planted correctly. Many amateurs make

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MARIE
OLSSON

"A lovely lawn gladdens the home and shares its joys with all who pass."

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Apply Cala-Bone evenly

CALA-BONE
(AMMONIATED)

is all-purpose, odorless plant food is safe to e; no danger of burning from liberal applica- n. It is long-lasting in its beneficial effects.

reminded too: now is an especially good time plant a new lawn. Our illustrated leaflet gives ef but complete directions for building, sow- developing and maintaining a Luxuriant wn. Sent on request—FREE.

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Aster Wilt Resistant
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All of these are flowers of exceptional merit and can be easily grown from Hallawell's quality seeds. Make your selection from Hallawell's 1935 Garden Book. Write, phone or call at our store or nursery for free copy.

Insecto Gun advertised on page 65 of this issue, is sold by us

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G A R D E N

the serious mistake of planting tubers too deep. Keep the flat in a dark, warm place (such as the garage), and only slightly moist. Just as soon as the shoots appear above the surface, bring the flat to the light. Between April 1st and 15th, the third leaf will appear, which means that they are ready to be planted out in the garden. By starting begonias in this manner, they bloom as early as June 15th and continue to throw flowers all through the summer and fall.

One interesting fact about begonias is that they seem to do their best when planted in the same location year in and year out. In their native habitat, the jungles, explorers find them growing in the dead branches of trees where they have thrived for generations. The soil in the begonia bed or border must be composed of equal parts of leaf-mold, sand, and peat moss. With proper drainage, the boggier and spongier the soil, the better. The location of the begonia garden depends upon local conditions. In regions of warm summers, they must have full shade. In foggy, cool coastal gardens, they will do well in almost full sun. In moderate climates, provide them with morning sun, or plant them under trees where filtered sunlight will strike them. Where the noonday summer temperature hovers around 100 degrees, begonias come into bloom about May 15th. During June and July they thrive. After that they may as well be dug and stored, since the sun will be too strong for their delicate blossoms. A short life, you say? Yes, but very beautiful while they last.

Water begonias every day early in the morning. Never water after the sun is up, for this burns the leaves. Late-afternoon waterings chill the soil for the night, thus causing blossoms to drop. As soon as the plants show the first signs of buds, feed them with liquid fertilizer. (To prepare this, add one teaspoonful of commercial plant food to each quart of water, stirring until dissolved.) Water with this once every two weeks, being careful that the solution does not touch the foliage. So far as insects are concerned, keep the garden free from ants and you will control aphides and mealybugs. Begonias are fairly disease-resistant.

When plants commence to die down in the fall, go through them each morning and remove all fallen leaves and stems. If a fallen leaf is allowed to remain lying on a growing stem, a chemical reaction takes place, causing rot. This rot will go right through the growing stem to the tuber, and there is nothing you can then do to save it. Dig and store the tubers in flats with several thicknesses of newspaper in the bottom. The paper absorbs excessive

WHAT MAKES YOUR SOIL SO RICH AND MELLOW

The answer is GROZ-IT PULVERIZED SHEEP MANURE. It supplies humus and organic matter in most economical and convenient form, making your soil a veritable storehouse for food and moisture. Odorless and guaranteed free from weed seed. 100 lb. bag $1.75.

For quick growth and vivid color, use GROZ-IT "5-10-4" PLANT FOOD. All plant life requires regular feeding. GROZ-IT PLANT FOOD supplies the essential elements in just the right proportions for healthy growth. 10 lbs. 75c; 25 lbs. $1.50; 50 lbs. $2.25; 100 lbs. $4.00.

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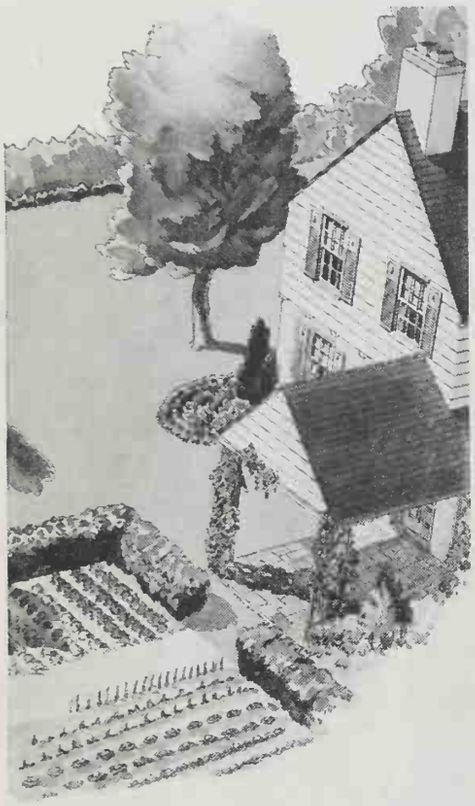
GROZ-IT
PULVERIZED
SHEEP MANURE
and
GROZ-IT
PLANT FOOD
YOUR GARDEN NEEDS BOTH

You've got one of the hungriest lawns in the world!



● In Connecticut, in Illinois, lawns sleep part of the year. But yours has to work the year round! And every single day, twelve months in the year, it needs *eleven different food elements* from the soil.

If your lawn isn't as beautiful as you wish, it's *showing* its hunger.

Some fertilizers—manures, bone and fish meals, other products made of refuse—supply only two or three of the food elements your grass needs. But Vigoro, the complete plant food, supplies *all eleven* of them, in scientifically balanced proportions.

With Vigoro you eliminate the risk of partial starvation that you must take with cheap, incomplete plant foods. Using it is the best economy, because its results are *sure.*

Vigoro is sanitary, odorless, safe. It can be applied easily by hand or with an inexpensive Vigoro spreader.

Give Vigoro a chance to correct the flaws that have marred your garden's beauty in other years. Apply a square meal of Vigoro *now*—4 pounds per 100 square feet.

Made in California and Oregon factories especially for Western soils

Feed everything you grow...with

VIGORO

THE SQUARE MEAL

FOR LAWNS AND FLOWERS

GARDEN

moisture. Place the flats in a cool, dark, dry place. Never wrap or cover the tubers; absence of air causes mold. While the tubers are resting during the winter months, prepare the soil for next year's begonia garden by adding quantities of bonemeal and peat moss.

Growing Begonias from Seed

Prepare a small quantity of loam consisting of equal parts of leafmold (oak leafmold is preferable to redwood, pine, cedar, and fir leafmolds, which are more acid), peat moss, and coarse sand. Sterilize this mixture by placing it in an old dishpan and pouring boiling water over it. Then place the pan either in the oven or on top of the stove, and heat for 30 minutes. Drain, allow to dry, and screen the soil into a seed pan or flat. Smooth the surface. Since begonia seeds are very small, mix a handful of sand with them, and then scatter over the surface of the soil. Do not press under or cover the seed. Cover the flat or pan with a pane of glass, and darken with a piece of brown wrapping paper or a newspaper. Keep the soil moderately moist. If you use a seed pan, water by submerging the pan in a bucket of water filled to about an inch below the surface of the soil in the seed pan.

If it is possible to maintain a temperature between 68 and 75 degrees, germination will be within a week. If heat is not available, two or even three weeks' time is required. As soon as the plants come up, remove the paper and bring gradually to the sunlight, or they will damp off. Just as soon as the seedlings have four leaves, prick them out and transfer them to a second flat. By May 15th they should be ready to move into the garden, to commence bloom after the 1st of July.

Varieties of Begonias

There are two distinct types of tuberous-rooted begonias—singles and doubles—and the variations of each. These may be secured in all of the begonia colors (white, pink, rose, crimson rose, red salmon, salmon, yellow, orange, scarlet, and crimson).

One of the notable variations among single begonias is Erecta, so named because of its big, heavy stems which do not fall over. So heavy is the fluting around the edges of the petals of this flower, one might think some special

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Unique Catalog, Dept. S4.

REX. D. PEARCE, Morchantville, N. J.

garden fairy had shirred it with daintiest needle and thread. The flowers of this variety may be bi- or tri-colored. If it is a white variety, it usually fades to pink with a rose edge; if apricot centered, it will run to orange with a tinge of red. The tubers of Erecta are distinguishable from all other tubers, since they are flat, whereas the others have a crown.

All begonias have a male flower in the center, and two females, one on each side. The female flowers are always single regardless of type. With Erecta, the male flower drops off after four weeks, only to be replaced by the two remaining females which are so full they close in the space occupied by the male flower. The female flowers continue to blossom another four weeks, which gives the plant the appearance of eight weeks of solid bloom.

One of the newer singles is Fascination, which was introduced in Belgium in 1928. The exceedingly large flowers of Fascination have frilled edges like those of Erecta. The yellow variety has a red rim around the edge; the white one, a pink rim. The yellow stamens, which are very prominent, look like tiny marbles.

One of the interesting doubles is *B. fimbriata,* which looks like a carnation, and comes in all of the begonia colors. White-centered *fimbriatas* which run to pink or apricot are obtainable and are very beautiful. The Camellia and the Waved-Camellia types (doubles) are among the finest begonias you can grow. They come in all the begonia colors.

Other types including Rosebud, Narcissus, Mountain Violet (from Bolivia), and Hollyhock, will not be discussed, due to lack of space and difficulty in obtaining seeds and tubers.

Something New for Lily Lovers

Edgar L. Kline of Oswego, Oregon, has passed along the following information:

"The successful flowering of *Lilium bakerianum* and *L. ochraceum* out of doors at the writer's home has proved of interest to lily growers throughout the Northwest. These bulbs were received from India earlier in the year, and were stored until March, at which time they commenced to show signs of life. They were then potted and sunk in a partially shaded seedling lily bed, and top growth appeared with both varieties early in April. *L. bakerianum* bloomed in late June, a creamy white

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G A R D E N

bell-shaped flower, thickly spotted with rich red-purple at the throat. The first bloom of *L. ochraceum* appeared early in September and the last did not fade away until late in October. The flowers were a chartreuse green, stained deep red-purple at the throat. Solitary blooms were borne on stems ranging from three to five feet tall. A peculiarity noted in this variety was the exceptional thickness of the flower petals, reminding one of a magnolia."

Notes for Valley Gardeners

From Earl Lagomarsino of Sacramento, an authority on Valley gardens, we bring you four good planting paragraphs:

"During March set out small perennial plants. It is preferable, of course, to plant these in the fall so that a good root system may be established, but if this has been neglected or some favorite one overlooked, planting may be done now. Perennials set out at this time should be left in the ground the fall and winter after planting. They will then be at their best the following spring.

"The following common perennials may be planted in March: delphiniums; coreopsis; columbines; campanulas; foxgloves; gaillardias; geums; hollyhocks; scabiosa; sweet williams; pyrethrums; carnations, and poppies.

"Seedling plants of snapdragons, wallflowers, stocks, calendulas, scabiosa, and verbenas will do well if set out in March, and make fine summer blooms. Petunias may be set out if the weather is favorable, and danger of a too-heavy frost not apparent.

"Seeds of our common annuals may be sown this month in flats placed in a protected place, or in cold frames covered with glass. Try such varieties as zinnias, asters, African and French marigolds of all types, salvias, petunias, and larkspurs. With the exception of larkspur, the former are all quite susceptible to extreme cold, so do not set them out until danger of frost is passed.

Flower Shows in the West

The Sixth Annual Meeting of the National Council of State Garden Club Federations will take place in Los Angeles, April 10th to 14th, with headquarters at the Ambassador Hotel. California will act as the hostess state for

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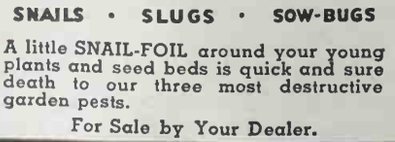

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he first time to the National Council. After the session in Los Angeles, the group will visit Point Loma, Rancho Santa Fe and Rancho Santa Ana, Santa Maria, Monterey, Santa Cruz, and the San Francisco Bay region. For further information, write to SUNSET Garden Editor.

District No. 2 of the California Garden Club Federation is staging an Early Spring Flower Show in the gardens of Mr. and Mrs. Moye Stephens, 920 Kings Road, West Hollywood. The dates are March 16th and 17th.

From March 31st to April 2d, the Northwest Florists' Association will hold its flower show in Portland, Oregon.

For four days commencing March 4th, the annual Midwinter Flower Show will be held at Encinitas, California.

If you are interested in floral arrangements, don't miss the exhibit of the San Francisco Garden Club at the Fairmont Hotel on March 20th. Admission will be one dollar. Mrs. DuVal Moore is chairman of the show; Mrs. Silas Palmer is president of the club.

From March 15th to 31st, the Spring Daffodil and Tulip Show in the gardens of the California Nursery Company at Niles, California.

Growing Geums

Geums are one of the most delightful of all perennials in the western garden. They produce a large number of blooms over a long period of time and never present untidy foliage.

In southern California, geum seeds may be planted in September, October, or November to bloom the following spring. If planted in February, March, or April, they produce their first blooms in late summer or early autumn.

Prepare seed bed by using two-thirds peat moss (soaked thoroughly in water) to one-third sand. Fill seed flats with this mixture and firm with a brick or other weight. Broadcast the seed on this smooth surface. Cover with one-fourth inch of sand.

Geums, like many other perennials, are slow to germinate. The flat should be kept in a shaded place and the soil should be kept in a condition moist enough for germination for about three weeks. This may be done by immersing the flat in a tub containing enough water to come up about two inches on the flat. Allow the soil to absorb enough water to become thoroughly moistened. This should be done about every fourth day.

(Continued on page 64

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	$2.25

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Phlox, Annual Mixed	.10
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GARDEN and LANDSCAPING

After the plants are up they should be partially shaded (such as they would be in a lath house) if the sun is hot. If they reach this stage during the winter or early spring months, full sun will not be too much after the first two days.

As soon as the plants become crowded they should be transplanted into another flat and spaced two inches apart. The second flat should contain one-third peat moss, one-third sand, and one-third garden loam.

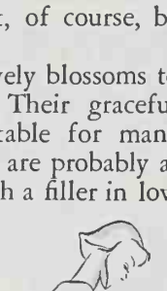
The plants may remain in the second flat from four to ten weeks as convenient. They should then be transplanted out into loose, well-worked soil where they will receive full or nearly full sun. Space them about 12 inches apart.

Some of the plants should find a place in the perennial border, and others in the garden proper, to be used for cutting purposes. Yellow ones may be placed in the border and orange-scarlet ones in the garden, although they too will blend well in many borders.

Geums are not hard to care for. They need only a fertile garden soil, thorough irrigation whenever the soil is about to become dry, and cultivation to form a mulch on the surface after each irrigation. Weeds must, of course, be kept down.

Cut many of the lovely blossoms to be used in bouquets. Their graceful stems make them suitable for many arrangements. They are probably at their best combined with a filler in low bowls.—FERN MORRILL.

Dwarf Callas



FROM Africa, the land of Mumbo Jumbo, where both giants and dwarfs are to be found, came the well-known bog plant which is commonly called calla lily, but which to the botanist bears the formidable title of *Zantedeschia.*

Zantedeschia elliotiana, the giant of the family, has become so common in California that the great vogue for these flowers in the eastern market is rather a surprise. Few persons realize the wealth that pours into the coffers of western florists who have had the wisdom to learn the proper methods of harvesting and shipping them to eastern cities.

Fewer still know that the lovely little dwarf of the family is now eagerly sought by eastern florists, and may become the belle of the ball. The blooms of *Alba maculato,* when properly grown, are rarely more than two inches in length and are charming in both corsages and table decorations.

Alba maculato, Childsiana, and *Little Gem* are the trade names of these diminutives of the *Zantedeschia* family, and all have white spathes but differ from the larger callas in having splotches of crimson, violet, or purple at the base of the spadix, visible only when one looks into the blossom.

The cultivation of these flowers is possible for the home gardener, but it is well to know the methods used by the florists who are making a success of growing them.

The first requisite is very small bulbs, and the next a poor, heavy soil, as richness in the soil will increase the size of the blooms, which is not the desired consummation.

Plant the bulbs their own depth in the ground and starve them if you want tiny flowers, but even then you will need to replace them about every three years, for as the bulbs themselves grow and become larger, they produce larger blossoms.

If you grow the flowers for cutting it is best to buy all your bulbs from a reliable florist, since the process by which these dwarf bulbs are obtained is too tedious for any but the professional grower. However, in case there are some who feel the urge to "grow their own," this is the method to be followed.

Allow some of the smallest of the blooms to go to seed, and when the are ripe there will be a number of bulblets from each flower. These must be planted in flats in the sheltered lath house or potting shed, and transplanted to the open ground the third spring when they will be mature enough to flower. With care one can in this way secure a large number of bulbs from the original supply, but for the average grower the amount of watchfulness and attention the bulblets require makes this method impractical.

All of the dwarf varieties must be grown in sunny locations, and kept moist from the time they are planted until the blooming period is over, when moisture should be withheld until the foliage dies down.

Before the fall rains begin, lift the bulbs, shake free of all soil, and place carefully on screen shelves where they will neither draw dampness nor be overcrowded. The air should be allowed to circulate around them.

If it is necessary to store them, place in well-ventilated crates on layers of dry straw, and replant next spring after the ground begins to warm up. Remem-

LIBRARY

r, these daintier plants have not yet come acclimated as have the *Godfrey* d the *Elliotiana,* which do equally ell in resisting both cold and damp- ss, and apparently are immune to dis- se.

If you have a spot where the soil is poor that you despair of making ything grow successfully, plan a bog rden, start a quest for the bulbs of e dwarf *Zantedeschia,* and you will ve something out of the ordinary to adden your eyes and delight your irit.—LUCILE C. CLOUD.

Trees in My Garden

(Continued from page 19)

oid in growth, and, moreover, the tall mbardy form transplants with un- lievable cheerfulness even when ten fifteen feet high. Its leaves color a autiful yellow outside the fog belt, at Palo Alto, but not on the cooler rkeley hills. Birches, the European her than the American species, en- re our dry summers and are graceful ecimens, but don't make my mistake buying too-old trees unless you can ve them every care after moving. ice having the cork-bark elm sucker over my Stanford garden, I grow s sentimental about that family. nes, including our picturesque Cali- rnia sycamore, are happy in Califor- , but maples prefer the north and t, and unless one starts while still ng, the lovely beeches of English d eastern American gardens fail to ch any size. After a year in Michigan ought a copper beech, paying 20 llars for it, but it grows so slowly one seems to notice it but myself. is is a tree to inherit rather than start.

In the Early Morning

"JADE-GREEN *silk*
And a copper floor."

I saw the apple orchard,
In the early morning,
In new green leaves—
Green leaves spun
Only the day before.

Under the apple trees,
In the early morning,
Was a patch of gold sun—
Copper-gold sun
On the brown plowed floor.

—ETHEL BRODT WILSON.

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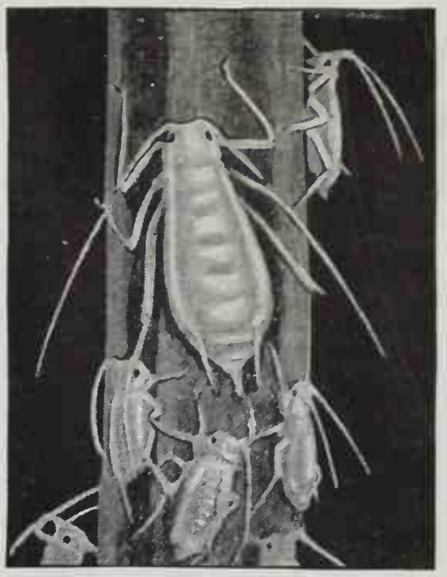

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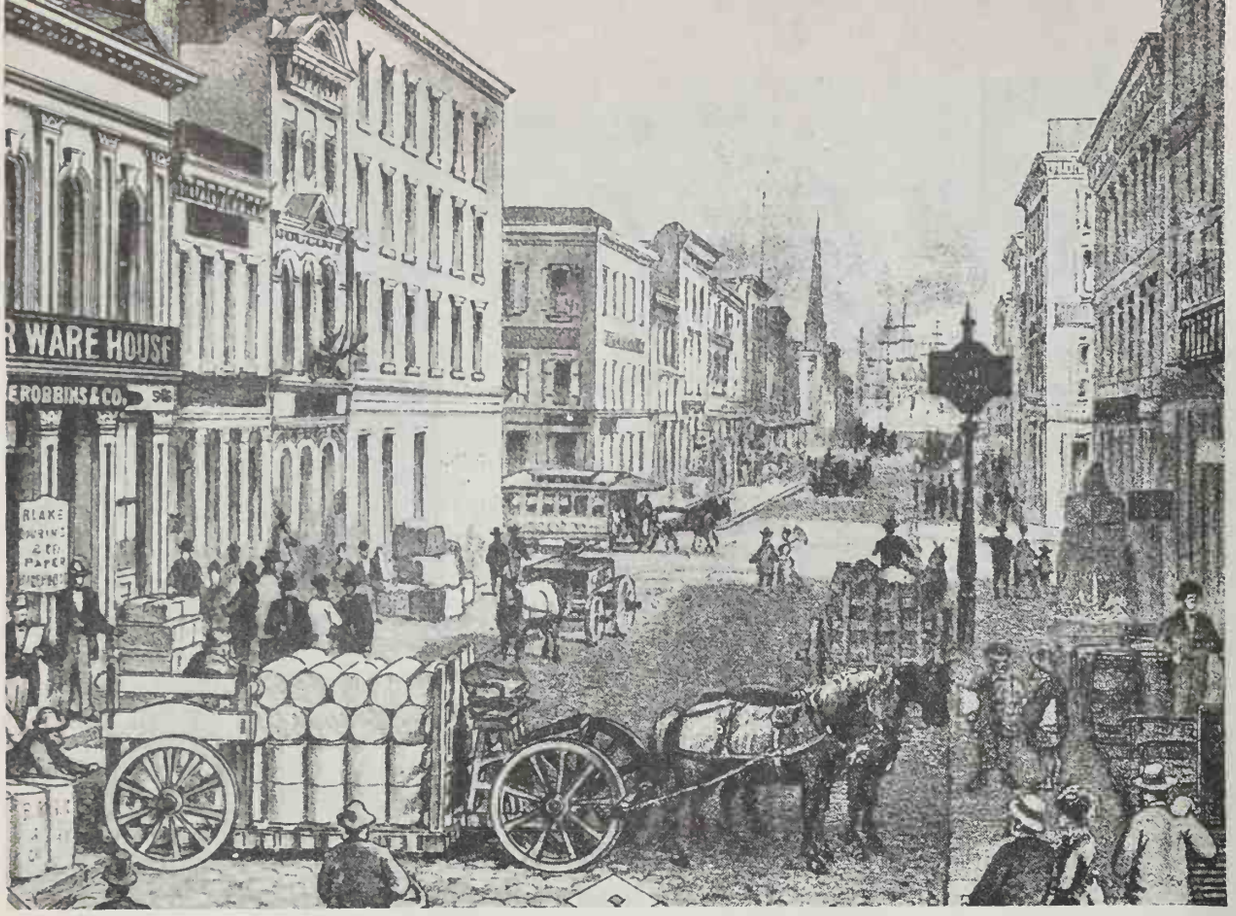
▶Snails, Slugs, Sow bugs, Earwigs, all are killed with this one bait... Garden BUG-GO. ◀ Sold by seed, feed, hardware and other dealers. California Spray-Chemical Corp. 2082-G Center St., Berkeley, Cal.

BUG-GO



An old lithograph picturing 576 Sacramento Street, San Francisco (now the address of Sunset Magazine) as it looked back in 1868 when it was the warehouse of Blake, Robbins & Co., immediate forerunner of Blake, Moffitt & Towne, wholesale paper dealers

ADIOS

THOSE of you in the perfect memory group will recall that in the December SUNSET we published a picture of our new SUNSET home here at 576 Sacramento Street, San Francisco. Among the many letters that came in as a result of that announcement was one from Subscriber John Tucker of Alameda, who not only wrote a delightful letter but sent also an old lithograph of 576 Sacramento Street as it looked back in 1868. We are glad to pass this along to you—another page from the Story of Yesterday.

As one of our older SUNSET readers puts it, "There is a great deal of historical highjacking about pioneer days." For that reason we feel it our pleasant editorial duty to bring you, in these pages, occasional pictures and paragraphs reminiscent of the West that is gone; to call your attention to the most authentic of our western books, at the same time exposing others that are not entirely accurate.

One new western book that immediately inspires confidence is "Mother Lode," by Louis J. Stellman (Harr Wagner Pub. Co., $2.50). Here is a writer who learned early in his newspaper experience that there is no alibi for inaccuracy. For 30 years Mr. Stellman has studied and painstakingly reported the history of California. In "Mother Lode" you have not only his best book, but a dependable reference to take along with you when you visit this romantic section of Sunset Land. Like "A Golden Highway," by Glasscock (another good book of Gold Rush days), there is a map in the back, marking the trail for those who wish to follow this golden highway in modern manner.

Our recent reading has included also the delightful book, "The Winter Diversions of a Gardener," by Richardson Wright—a book about gardening and not about the West. There is in the book, however, a western reference that illustrates this point of historical inaccuracy. In reporting old gardens (which Mr. Wright does with true feeling) he refers to Narcissa Whitman as the bride of "Dr. McLaughlin" of the Hudson's Bay Company at Fort Vancouver on the Columbia River in 1825. There are three things wrong with Mr. Wright's statement: First, he has misspelled Dr. McLoughlin's name. Second, Narcissa Whitman, as the name might imply, was the wife of Dr. Marcus Whitman —not of McLoughlin. Third, Narcissa Whitman did not come to Oregon until 1836, 11 years after 1825. It is true that she visited the gardens at Fort Vancouver and that she wrote about them in her diary, but otherwise Mr. Wright's paragraph is disconcerting.

We mention this, not to find fault, but to point out how easy it is for errors to get into print and eventually become matters of permanent record. We have been guilty of similar mistakes in our own writing, but we are working earnestly to make SUNSET'S historical references above reproach. When we do make blunders we want you to tell us about them. There is nothing personal in such criticism. It falls upon all of us to do what we can to record the story of the Old West, not only with glamour and color, but with all of the honesty of the true pioneer.

Speaking of the past, we have good news. Beginning with the April SUNSET, Wilbur Hall, nationally known writer, will bring you each month stories of westerners who are keeping alive the spirit of the Old West in their collections of old branding irons, old guns, old glass, old western phototographs, old newspapers, and other pioneer treasures. In this new department of Old West hobbies and collections, we hope to dig out the relics from the homes of yesterday and fit them interestingly and romantically into the western life of today. Watch for this new feature in April and then be sure to tell us just what you think of it.

—LOU RICHARDSON.

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Sky Travel News

By **EDWIN C. HILL,** *The Flying Reporter*

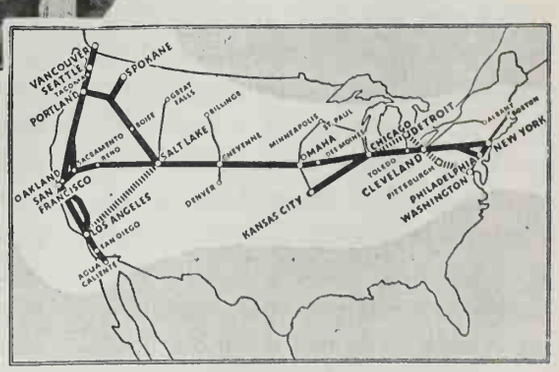
New York: His fifth star! Pilot Hi Little d each of his 125 fellow-pilots get a w one for each 1000 flying hours with nited. This group of United "veterans" far and away the largest and most perienced corps of pilots in the world!

San Francisco: Says Rush Hughes, with dio shows both here and in Los Angeles; commute in 2 hours between cities— ed a fast, dependable way. Broadcasts on't wait! I'm a 'regular'—but I'm ld others fly with United even oftener."

• *Philadelphia:* I've just been shown how United ilots can "fly by ear." Coast to Coast radio beam ignals give them an arrow-straight route. Side eams, at the "highway" edges, tell them if they're earing to right or left! Radio "sign posts" signal very few seconds to tell the route they are on.

• *Portland, Ore.:* Fred Tice, 78, once drove a *stage coach* over one of United's present routes. "We picked the shortest 'n' straightest way for you," says Mr. Tice, "but now these 3-mile-a-minute planes go as far in a few hours as we did in days." United's Mid-Continent Route from New York and Chicago to the Pacific Coast is the *direct* route.

• *Los Angeles:* "Such delightful United courtesies pleased me," wrote Miss Darlene Motez to your reporter from her Chicago bound plane. "These trim, attractive girls are certainly alert to ways of making air travel interesting as well as comfortable."



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You know that your children must have milk—that it is essential to their growth, vitality and resistance. You know that milk builds strong teeth and bones. So you see to it that your children get their quart of milk a day.

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That is why health authorities all agree adults should have at least a *pint* of milk every day, either at meals, between meals, or at bedtime. And if you think you don't like milk, just try Golden State Milk. Its fresh, delicate, creamy flavor always appeals to the taste, no matter when or where you buy it. Order Golden State Milk from your grocer. Or, for home delivery, phone your local Golden State plant.

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SUNSET

THE PACIFIC MONTHLY

Editoric

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Edited by
LOU RICHARDSON
and GENEVIEVE A. CALLAHAN

RICHARD STEPHENS, Art Editor
HELGA IVERSEN, Travel Editor
MARIE OLSSON, Garden Editor
BARBARA LENOX, Beauty Editor
SYDNEY B. MITCHELL, Garden Consultant
EDGAR HARRISON WILEMAN, Decorating Consultant

MAGAZINE

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LOW SUMMER FARES EAST ON COMPLETELY AIR-CONDITIONED TRAINS!

THIS is the greatest bargain ever offered in trips to the East—low summer roundtrip fares with the luxury of completely air-conditioned trains included for no extra charge whatever!

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AND THAT'S NOT ALL....

These low summer roundtrip fares carry several important privileges. In the first place, you can stopover anywhere. In the second place, you can *go one way and return another.*

Suppose, for example, that you're going from San Francisco to Chicago and back. You may not live in San Francisco and your destination may not be Chicago, but it will serve as an example. The shortest route is the route of our Overland Limited, and lots of people go and return this way to save time. *But for exactly the same rail fare* (from most points) you can go by way of Los Angeles, Southern Arizona, the Old South and New Orleans, and return through the Evergreen Playground of the Pacific Northwest! It's all in the way you have your ticket routed.

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Mexico City, Guadalajara, Taxco, Morelia, Uruapan and many other Mexican cities have delightful summer climates. Their altitude tempers the summer sun, and the nights are cool.

You'll run into hot weather on the way, of course, but you won't notice it this summer. For the dining car and Pullmans will be air-conditioned on El Costeño, our leading West Coast Route train to Mexico City, via Mazatlan and Guadalajara. The train on the National Railways of Mexico via El Paso will also be air-conditioned. You can go one way and return another.

For details on a trip to the East or Mexico, see your Southern Pacific agent or write F. S. McGinnis, Dept. SM-4, 65 Market Street, San Francisco, California.

Southern Pacific

Letters

"It was almost pathetic before I started to study your magazine. I planted a whole row of bulbs upside down, for the benefit, I believe, of the natives of some part of China. I have, thanks to SUNSET, improved a good deal since."—A. E., Portland, Oregon.

■

"I referred to my copy of the SUNSET Kitchen Cabinet Book for Pacific Coast Clam Chowder. . . . . *That recipe* alone was worth a dollar—the price I had paid for two years' subscription."—MRS. A. L. H., Portland, Ore.

■

"I think the garden material is about all anyone could ask of a magazine not exclusively devoted to that subject."—E. D., Chilkoot Barracks, Alaska.

■

"People need to be educated into plainer living instead of fancier. The menus in your magazine would send anyone away from the table utterly stuffed and uncomfortable because of poor combinations and because such variety tends to make one overeat."—E. T. G., Santa Cruz, California.

■

"To me the SUNSET is the Alpha and Omega of western magazines. . . . Don't put any more 'whipped cream' on your recipes. I think they are splendid, because they are simple and for every-day use. . . . You talk our language, so to speak."—M. E. L., San Francisco, California.

■

"To my belief, SUNSET is the greatest amount of good reading I have ever had the pleasure of subscribing to."—B. D. F., Seattle, Washington.

"There isn't any way in which SUNSET could be improved upon. It is a veritable gold mine of valuable information. What do I do with my copies when I finish reading them? I never finish reading."—M. H., Hollywood, California.

■

"I picked up my SUNSET this month with great expectancy and anticipated pleasure—only to have my eyes meet Frances Parkinson Keyes' article on Mrs. Kahn—with *two* more to follow! I'm disgusted."—C. M. C., Arcadia, California.

■

"Every page from cover to cover, advertisements and all, holds my interest."—MRS. J. G. C., Rico, Colorado.

"Please give us some pictures of Mrs. Kahn's home. . . . I am unable to go to San Francisco, and I always longed to see the home of this great woman."—MRS. C. R., Oakland, California.

■

"A big majority of readers like a story. Not the common yarn of crime and criminals, but stories of ordinary people like ourselves, with interests in decent things."—MRS. J. B. J., Tujunga, California.

■

"The 'biggest little magazine' I have ever read. You have more good reading in one issue than any other magazine has in ten. . . ."—E.K., Portland, Oregon.

"I have been taking SUNSET for two years and, to be frank with you, I have not received one dollar's worth of information. The flower department hasn't given me one iota of practical information. Just look over the old magazines and see where you have fallen down."—MRS. M. O. MCB., McMinnville, Oregon.

■

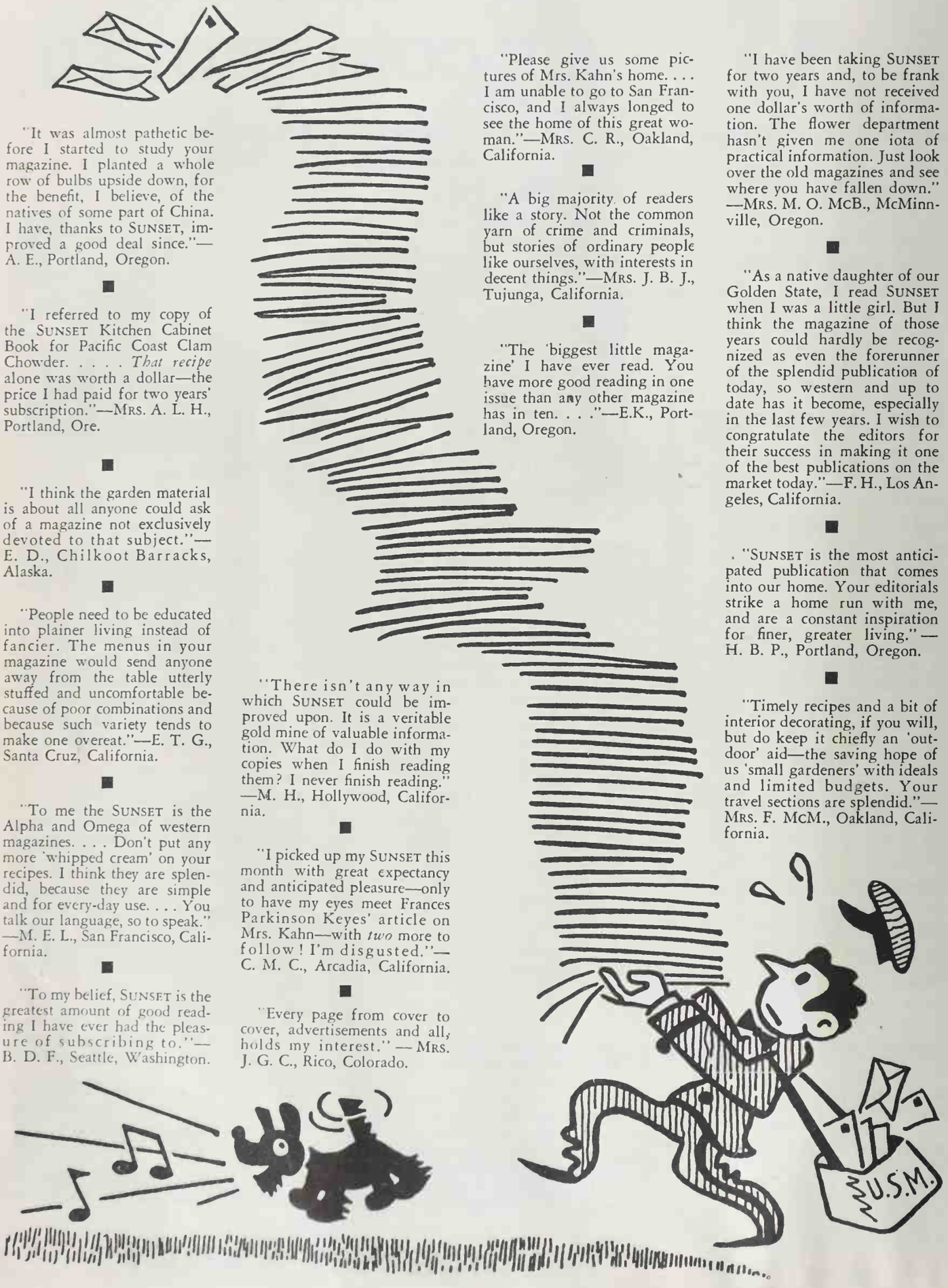
"As a native daughter of our Golden State, I read SUNSET when I was a little girl. But I think the magazine of those years could hardly be recognized as even the forerunner of the splendid publication of today, so western and up to date has it become, especially in the last few years. I wish to congratulate the editors for their success in making it one of the best publications on the market today."—F. H., Los Angeles, California.

■

. "SUNSET is the most anticipated publication that comes into our home. Your editorials strike a home run with me, and are a constant inspiration for finer, greater living."—H. B. P., Portland, Oregon.

■

"Timely recipes and a bit of interior decorating, if you will, but do keep it chiefly an 'outdoor' aid—the saving hope of us 'small gardeners' with ideals and limited budgets. Your travel sections are splendid."—MRS. F. MCM., Oakland, California.



QUALITY THAT COMMANDS WORLDWIDE LEADERSHIP

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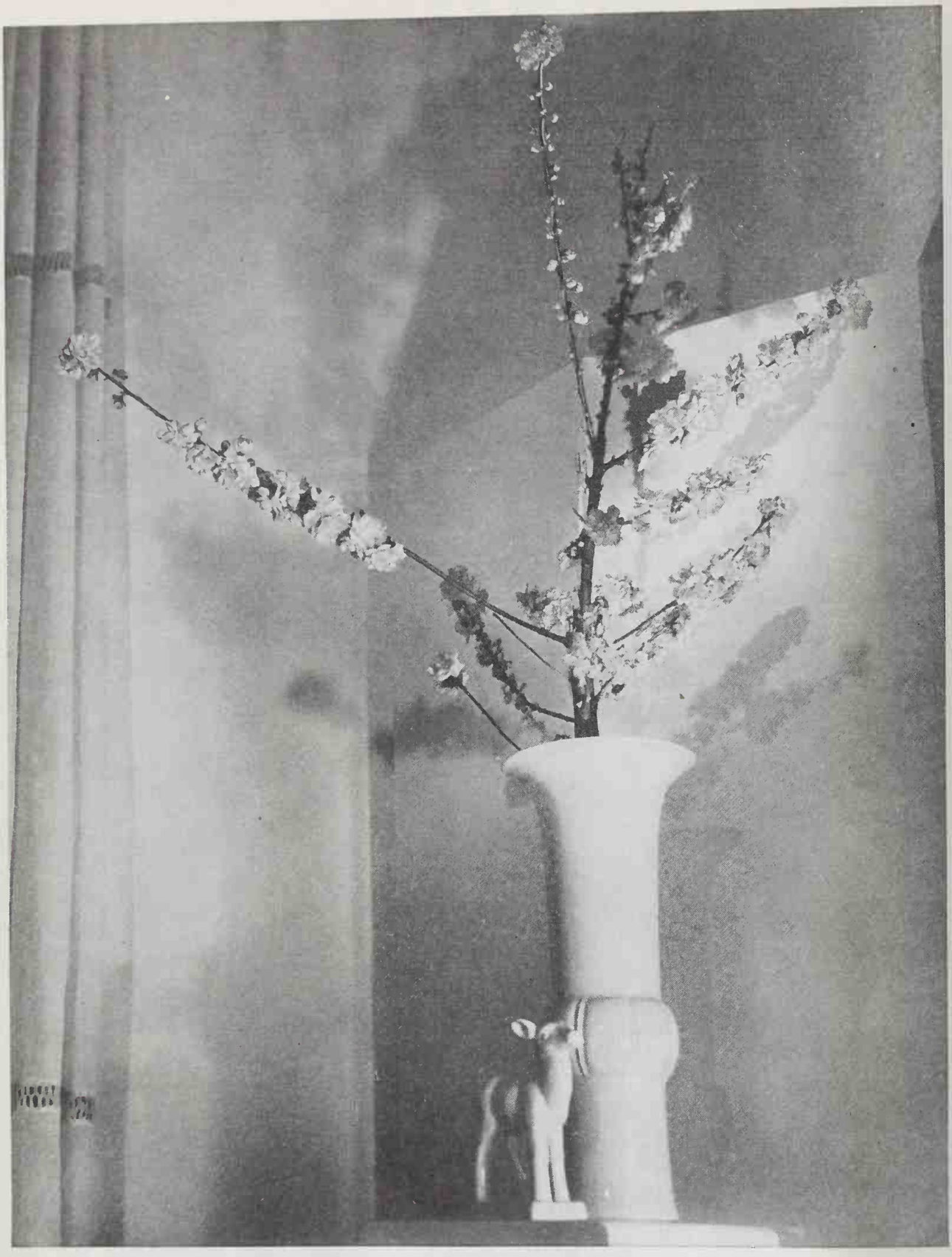

PHOTOGRAPHED BY BOB HUMPHREY

SPRINGTIME brings the flowering peach, quince, cherry, and plum. Because their sturdy branches require support, the container is sometimes a problem to bring out the beauty of the line and to hold them in place. For these I have chosen a tall, modern Oriental vase which is both classic in line and heavy in form, to hold the thickly clustered branches, which also are cylindrical in shape. The flowers are a deep pink, almost cerise. The vase is pure white. Against the modern screen, which is pale green-white, the flowers appear very soft and exquisite in texture. The arrangement is dramatic in scale, standing about 56 inches from the little white stand. The vase is 17 inches high. There is a delicate fragrance in the air—the blossoms tell us that at last it is April.—CLARE CRONENWETT.

THE BOUQUET OF THE MONTH

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Down the garden path in the Mitchell garden

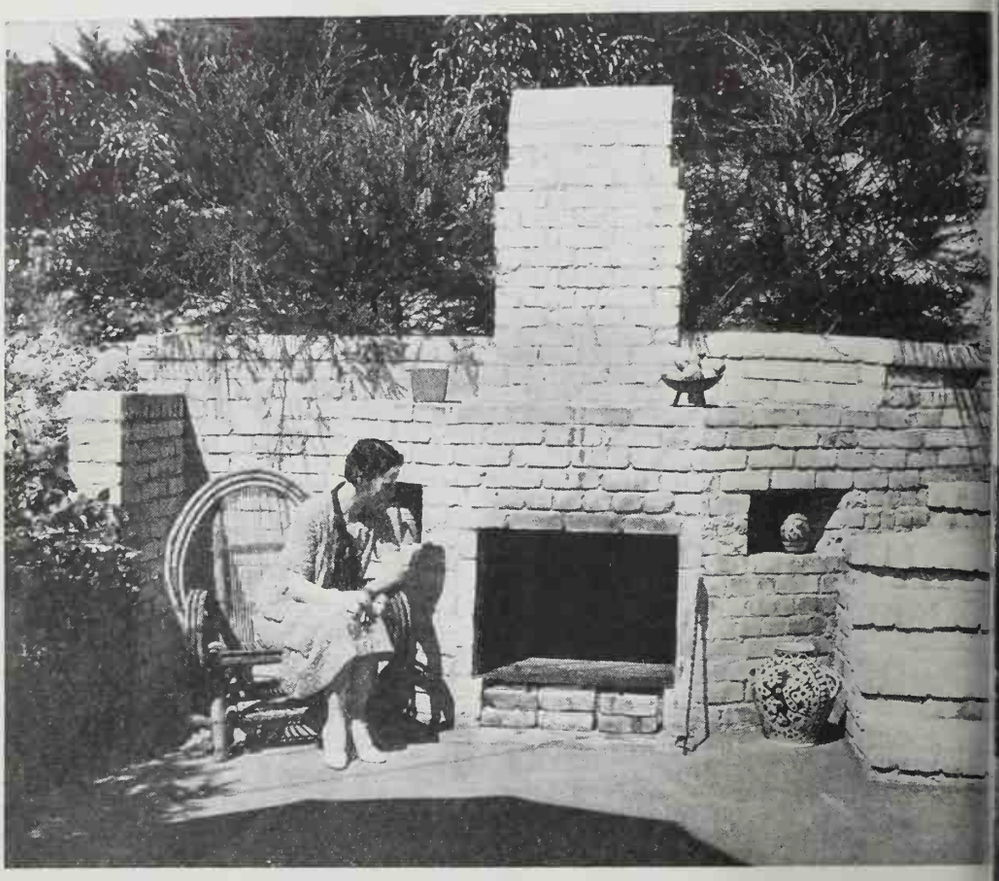
EVERY WESTERN GARDEN CALLS FOR FLOWERING TREES

By SYDNEY B. MITCHELL

As a small boy I coveted those pocket knives which had various blades and so many gadgets that they became general-purpose tools. Similarly, I find I still have a greedy streak and want as much as I can get from my trees, so that I am likely to prefer one with both good foliage and flowers—that is, to have an annual thrill thrown in without too much sacrifice of beauty of leafage. I still have a spring uplift in the odor and sight of *Acacia molissima,* but I now prefer to get it in other people's gardens, as this family of Australians seems too weedy and lacking in restraint. I would certainly have the slow-growing and colorful *Eucalyptus ficifolia,* the finest flowering of its genus, but it will not stand the several degrees of frost I usually get, though it does pretty well a mile or so south and west of me. The oleanders, too, will do nothing but bear leaves here; they need summer heat to produce flowers, but in the foothills of the Sierras they are very happy. Recently I learned of *(Continued on page 66*

POOLS AND PATIOS

Brick Becomes a Decorative Medium in the Construction of These Outdoor Living Rooms



This fireplace terrace is reached by French windows from the living room of the home of Mr. and Mrs. Lloyd Scott Noble, Glendale, California. Here guests enjoy the double pleasure of a beautiful valley vista and delicious broiled steak dinners. The fireplace serves as retaining wall for the hillside

A steep hillside backyard has been converted into this charming outdoor living room for Mr. and Mrs. A. J. Bale of Piedmont, California, by Thomas D. Church. Note the feeling of modernity in every planting detail

In the wall-enclosed patio of Mr. and Mrs. Frank Hutchens of San Francisco, Mr. Church, the designer, has placed a delightful pool flanked by graceful and shade-loving azara trees. From the patio, which has an air of privacy, steps lead up to a small formal garden of standard roses

Yellow jasmine and ivy on a wall of whitewashed brick welcome visitors to the bright and cheery patio of Dr. and Mrs. Sydney K. Smith of Berkeley. Thomas D. Church, landscape architect

Flood the Garden With Man-Made Moonlight

NIGHT

Shedding Light on What's New in Garden Illumination, by Mildred G. Ashor

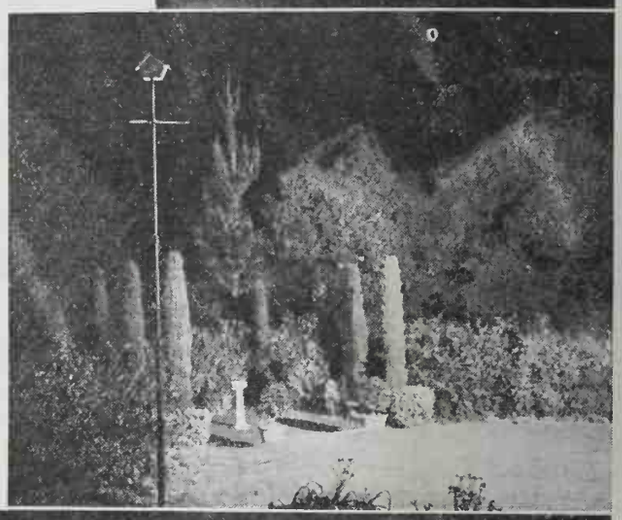
MANY of us have, with regret, watched that hour descend when night gently takes all the beauty of our gardens to her bosom and shuts us out from one of our most prized possessions. It is then we are left to dream of the loveliness that would be unfolded to us if only light could be caught and held within the delicate petals of a flower cup, or diffused in soft, mysterious rays from a moon held high in a tree top.

It is not always easy to make a dream come true. But, fortunately for those of us who find our hearts gripped by barren elm twigs forming a lacy arabesque against the evening sky, the fulfillment of this dream has been made possible. Although garden lighting is still in its infancy, we are watching with interest the new and attractive adjuncts that are now being introduced.

One feature that is attracting particular attention is a conventionalized nightshade flower in silver green on bronze. The flower head, which points down, holds a 150-watt lamp. There is a day ray filter lens concealed within the head that filters out objectionable lamp colors and floods the flowers in the vicinity with a true daylight that shows them in their natural colors. A switch located in a small bud turns the device on or off. When used in a conservatory, it is furnished with a glazed pot in which flowers may be planted, without interfering with the electrical connections. This device makes an ideal reading light owing to its daylight color value.

F. B. Nightingale, recognized authority on garden lighting, has said: "When you are conscious of light, it is wrong." It is true that one open, unshielded light in a garden will destroy all the beauty that comes within its range. The glare from an open lamp causes the iris of the eye to close, thus defeating the very purpose of the light. New devices are being brought out to counteract this difficulty. A moon ray lens, concealed perhaps within the body of a birdhouse, will flood the garden with pure moonlight. The light being arranged with a clock mechanism, it is quite possible to stroll out on the terrace with an unsuspecting guest, remark that it will soon be time for the moon to come up, and before he has had time to answer that it is the wrong time of the month, your garden is flooded with moonlight.

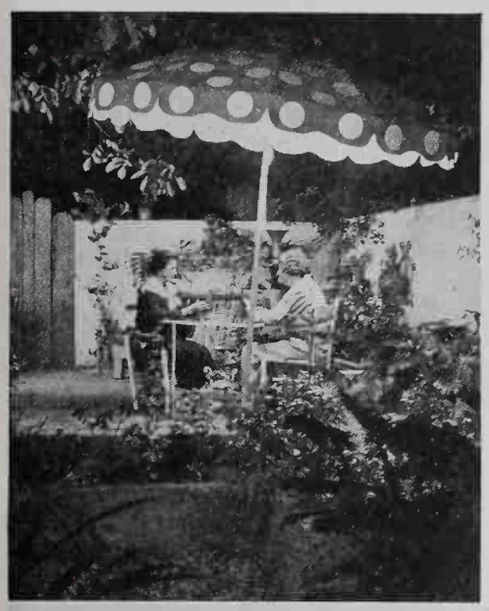
One of the most convenient lights for the garden is a portable, adjustable, 150-watt flood light on a standard. It is colored in an attractive manner to represent a sunflower. It elevates to eight feet in height, and is a great aid to those desiring to indulge in evening gardening. With its spear point plunged into the ground, it will remain upright when used on soft soil; to make it equally usable on the paving of patios or hard surfaces, a flat base also is furnished



Moonflower lamp at top of page is fastened to the stem of umbrella

A birdhouse is a good place for a garden flood light to hide itself. Note the second pair of pictures

and DAY



with the light. Because of its adjustability, it is an excellent barbecue light. It is also valuable for playing up the various areas of the garden as they come into blossom.

The "dove cote" light conceals within its body a precision lighting element capable of accurately controlling and projecting a beam of light. It is ideal for bringing into relief a bit of statuary against the background of night. A bird bath or sundial becomes a living, luminous area, while Pan lives within a charmed circle of radiance, to the surprise and delight of spectators, who often search in vain for the light source.

The moonflower light, although one of the most inexpensive of lighting devices, is still one of the most attractive. Clipped to the stem of a garden umbrella, it gives enough illumination to read, dine, or play cards in the light reflected from the glowing dome of color formed by the open umbrella. With the aid of a screw eye, it may be attached to the pergola post, illuminating the blooms overhead with its softly diffused light. Indoors, the silver green leaf of the flower may be fitted to the small base that accompanies each one, or it may be used on the wall as an indirect light.

One practical point in favor of indirect or concealed lighting is that night-flying insects, so troublesome in certain places, are attracted to the source of light and away from one's card game, supper, or writing.

It is now possible to illuminate swimming pools below water with equipment that does not weaken the structure. The graceful curve of a dive can be followed after the swimmer strikes the water, and if the light chances to be in color, a million rainbows leap upward to heighten the beauty of the scene.

There is a type of tubular lighting in color that can be installed from 12 to 18 inches below the water's surface, and run around the entire circumference of the tank. The same effect can be had by installing tubes in ports, inserted in the sides or corners of the pool. This type of lighting would have to be taken care of by a company that owns such equipment.

This glowing, vibrant color is bewildering in its beauty when used to light waterfalls, or to backlight a wall against which the shrubbery will stand out in silhouette.

For full enjoyment of the garden, electricity should be available at various locations, either wired in permanent outlets, or portable ones to which lights and devices may be attached. The cost will vary with the number of effects to be produced, the area to be covered, and the type of installation desired. It is possible to get a satisfactory result by spending only a few dollars. The least expensive installation is achieved by running a rubber-covered extension cord (costing but a few cents a foot) with size 14, 16 or 18 wire, from the nearest electrical outlet to the area you wish to illuminate. If it is a very long run or if you wish to be able to attach waffle irons, percolators, or toasters, you may require the No. 14 cord. If you have but a short distance to go, then No. 16 wire may be sufficient. This rubber-covered cord will do duty for several years if given the proper care.

Next in expense is the permanent installation of weatherproof wire used overhead and attached with suitable insulators to trees, poles, and the like, dropping down weatherproof sockets where it is desired to have a convenience outlet. Beware of unsightliness in the placing of these overhead wires.

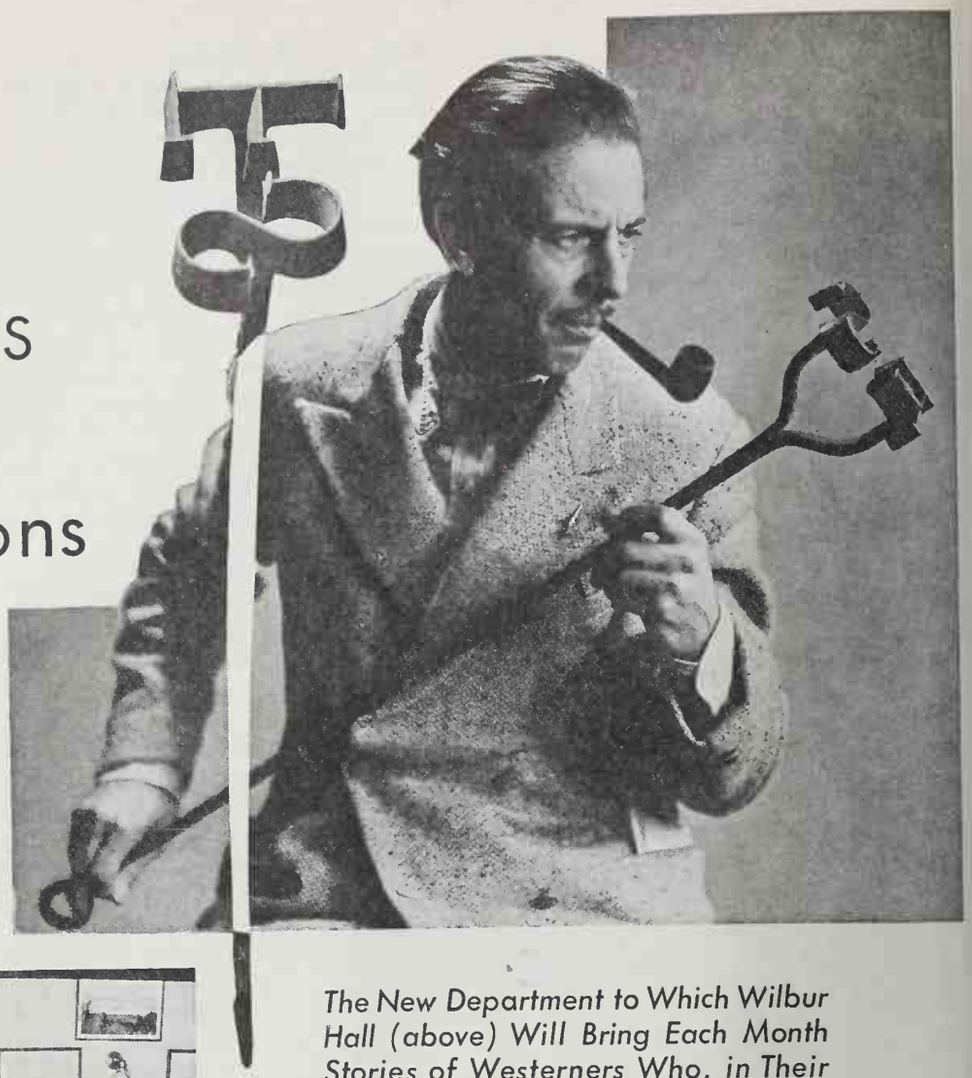
The very best installation is to run electrical conduit underground to the various locations, and then draw into these conduits wires covered with a lead sheaf. The sheaf prevents the entrance of moisture, and the conduit prevents the wires from mechanical injury such as blows or cuts from garden implements. With this system, when wren-house lights are to be suspended from trees, the lead-sheafed wire without the external conduit follows the contour of trunk and limb, and is held in place with steel staples. (Copper staples are poisonous to trees.) A coat of paint matches *(Cont'd on page 69*

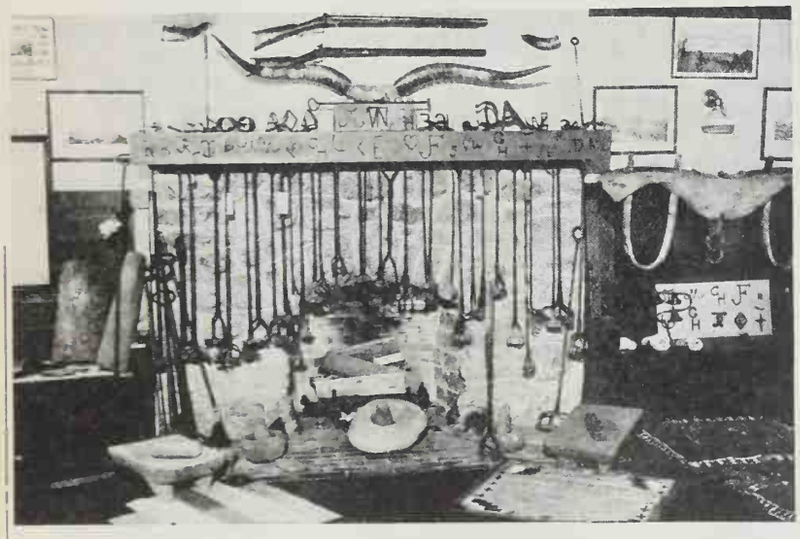
Third pair: Night lighting gives a dramatic quality to home grounds

Finally, a delicate bit of garden statuary which becomes an illuminated silhouette by night

HIS HOBBY IS Collecting Branding Irons

by WILBUR HALL





The New Department to Which Wilbur Hall (above) Will Bring Each Month Stories of Westerners Who, in Their Hobbies and Collections, Are Keeping Alive the Spirit of the Old West

SCRATCH any normal human being who is fond of life and is an addition to society, and you will find a hobby rider.

I speak by the book. I am a collector of collectors, and I know the breed! Of course there are some who deny the soft impeachment, but a little investigation always brings out the truth. Perhaps, if we do descend from monkeys, our acquisitive nature can be rationalized; rational or not, collectors and what we loosely call "fans" make up the great majority of the population, at least of the people one wants to know. I say nothing of the self-confessed hobbyist. Just try to keep *him* from talking about it! He simply can't help "spouting."

And so I welcome the opportunity the editors of SUNSET furnish me to delve a little, in these pages from time to time, into the pursuits of western collectors. Since there are so many of them, and since they have such a countless variety of interests, I propose to limit myself, here at least, to those whose hobbies definitely tie into the history and romance of our great western country. And I give you Mr. Tom Norris!

Mr. Norris has catholic interests and tastes and owns what I consider one of the very finest and most precious private collections of western items of all sorts extant. But he has one unique specialty to which I must confine myself here: branding irons!

Though the use of a hot iron to stamp into the hide of a range animal the symbol or "brand" of the owner was brought up from Mexico, it was so widely adopted and so universally employed in the old West and Southwest that I suppose most people believe the branding iron to have been our own invention. Certainly it might well be taken as the most familiar symbol of western romance, adventure, and history. And that is why Mr. Norris' hobby has such a fascination for anyone who loves the West and is diverted by its lore.

At his home in the Livermore valley, a basin historic and vital because it was once the very center and capital of the stock-raising region of central California, Mr. Norris has a collection, not of reproductions, but of original, actual, historic, real McCoy irons. The most cursory examination of them tells much of their story and the story of their part in western history. In the early days, Mr. Norris points out, these irons were fashioned by any man capable of heating metal and shaping it with tongs and hammer on an anvil. The iron used was usually scrap—an old wagon tire, a bar, or a bed-strap; the brand was original, crude, but so designed that it was unique and not to be too easily confused, even by a rustler (those men whose eyesight in the matter of brands was notoriously bad) for any other owner's mark. In Mr. Norris' collection are such *(Continued on page 58*

by
CARL STARKER
(OREGON)

Spanish gorse, a gold-flowering shrub whose soft, inviting foliage belies its thorny nature

Another fine dwarf broom, "Genista pilosa," which is especially attractive planted thus against natural rock

BROOMS SWEEP MY GARDEN

I HAD been looking for some low-growing shrubs to add to my rock garden, something that would be showy when in bloom, inconspicuous and neat when out of bloom, and not fussy as to cultural requirements. Also I wanted something that would not get too big in a season or two and have to be removed—a real dwarf shrub which would stay dwarf. I did not expect to find anything which would satisfy me in all these particulars, but the dwarf brooms have come pretty close to it. I now have several sorts in my rockery and they are all most satisfactory. They are prodigal of bloom when it is blooming season and then retire gracefully into the background where they lend atmosphere to the garden and blend into the general scheme of planting. They have no special requirements as to soil and do not need extra amounts of fertilizer or water; in short, they are comfortable customers and good garden citizens, asking little and giving much. Most of them have no common names, but their scientific names are not too difficult or polysyllabic.

One of my earliest acquaintances among the brooms was *Genista kewensis,* a hybrid which originated at the famous Kew gardens in England. I put it at the top of a low rock wall rather high up in the back part of my rockery. This has proved an ideal place for it, as it has spread itself along the top of the rocks and sprawled down over the wall. It has the stemmy, grayish green foliage which we associate with brooms, and when it is out of bloom it blends so well with the rocks about it that it attracts very little notice. It is then a quiet and unassuming part of the background planting, but when its day comes it bursts forth into a shower of lovely creamy blossoms. Each tiniest twig is so full of flowers that the whole plant is transformed into a cascade of bloom. It becomes at once the most conspicuous as well as the most beautiful thing in the garden.

My lavender-flowered broom, *Cytisus purpurascens,* shows off to better advantage in a spot more nearly level. It makes a loose and airy bush of gracefully arching sprays springing from a common center or crown. It is more leafy than most of the brooms and therefore looks less like a typical broom. It produces soft orchid-lavendar blossoms which are quite large all along the stem. It is not quite so prodigal of its blooms as the creamy-flowered broom, but they are a lovely color and the individual flowers are quite large.

The yellow-flowered brooms make fine splashes of color here and there throughout the rockery. They have an intense, compelling color that invariably draws the eye, and yet it is a warm and pleasing yellow without any suggestion of that greenish hue that rather spoils some yellow flowers.

My first friend among the yellow brooms was *Genista saggitalis,* and it still continues to be a favorite with me. It has curiously flattened foliage which looks more as if it should belong to a cactus than to a broom. It spreads itself along the ground and sends up stems about six inches high on which the bloom appears. Then it looks like a sheet of brilliant, glowing yellow so full of bloom that the foliage is entirely hidden. This is the fastest growing of my dwarf brooms and will make a fine plant in a *(Continued on page 69*

SONGS O

BY 1867 the gold fever had waned. Western faces, flushed with dreams of wealth, now were lined and brown. The promised land had both given and withheld, but not a single son of a covered wagon had escaped his daily stint of toil.

Strangely contrasting these manual realities, the year 1867 also produced

the first book of published poetry on the Pacific Coast. It is called *Poetry of the Pacific*. May Wentworth was the compiler, and the book comprises selections from some 70 different poets. A Pulitzer jury might thumb down this humble volume. Sophisticates would smile. But it is an honest outpost and includes two names which have already outlived three generations: Ina Coolbrith and Charles Warren Stoddard. Between this book, grounded in 1867, and the crowning of Ina Coolbrith as California's poet laureate in 1915, stretches a unique line of golden song.

And oh, the galaxy of lesser poets! Those unself-conscious versifiers who shone, even surrounded by the resplendence of such names as Joaquin Miller, Edwin Markham, Edward Roland Sill, George Sterling, Bret Harte, and those two who survived the May Wentworth tome! Yes, from Bellingham to the Mexican doorstep, these states that edge the Pacific like gay rickrack braid, have produced buckets, barrels, and bushels of poetry. Good poetry is being penned today—better, maybe, than yesterday. Only time can judge. Meanwhile, let us acknowledge our debt to the past.

From 1867 to 1915, Sunset Land has produced the simple, the melodramatic, the "heart verse," the majestic. Some of it has had its day and is heard no more. Some will be worthy of record a hundred years hence.

"Would God that we, their children, were as they—
Great-souled, brave-hearted, and of dauntless will!"

What made for such prodigality of rhyme? The lure of climate brought Robert Louis Stevenson from Scotland to Monterey—an arduous trip in 1879—but, on the whole, western breezes can scarcely account for our poetry. The Bahamas boast zephyrs, but no great bards. Scenery? Perhaps. Yosemite drew George Sterling's best lines. The now-forgotten Francis Brooks wrote an exquisite fragment to "undefiled" Mount Rainier. Yuma's desert inflamed Charles Henry Phelps' brain.

And Ella Higginson, belonging both to Washington and Oregon, cried:

"Ah, me! I know how like a golden flower
The grand Ronde valley lies this August night—"

Scenery is inspirational, yet as the name of Switzerland leaps to the tongue, what famous versifier—with the single exception of Byron—does the mind recall who lived and wrote within the shadow of the sparkling Matterhorn? Thus, we may conclude that western lyrics smoked from human stuff, from something more intensely personal than landscape. From "valiant swords," mayhap, that clove to the hand and struck with "most courage," to borrow from Bunyan. Ah, what a theme is this challenge to ease! For disdain of complacency and scorn of consequence really sired the songs of Sunset yesterdays. Persons who refuse the palm to fate just have to sing!

Buffaloes trampled Edwin Markham's mother as she drew spring water for the evening meal. Broken ribs and bruises being but slender nothings in the heroic trek to the great Northwest, that mother lived to bear the man child who later won a hundred dollars above competitors from all over the world for the best quatrain describing poetry:

"She comes like the hush and beauty of the night,
And sees too deep for laughter,
Her touch is a vibration and a light
From worlds before and after."

Ina Coolbrith, as a child, escaped with her mother from a tragic Mormon massacre in Illinois. After long residence in Los Angeles, she became librarian in Oakland, and her home remained for many years a rendezvous for writers of the golden age of San Francisco. That salon is still a high and gracious memory. To Ina Coolbrith, Bret Harte read his output; Charles Warren Stoddard was a good comrade who, in turn, befriended R. L. S.

"It's O my heart, my heart,
To be out in the sun and sing!
To sing and shout in the field about,
In the balm and blossoming."

This first stanza from *In Blossom Time* has been set to music and sung time out of memory. School children and statesmen loved her. Gentle, wise, and kind, this verse from *A Prayer* explains the reason for such general affection. Here she declares the courage to detect and smother selfish ambition:

"O Soul! however sweet
The goal to which I hasten with swift feet—
If, just within my grasp,
I reach, and joy to clasp,
And find there one whose body I must make
A footstool for that sake,
Though ever and forevermore denied,
Grant me to turn aside!"

One of the most flamboyant episodes in literary history links the name of Ina Coolbrith with that of Joaquin Miller. The late Charles Phillips records it in his preface to *Wings of Sunset,* and it bears repeating here. But first something of Miller's previous experience.

Cincinnatus Hiner Miller grew up untamed. There are records, however, of a Columbia College valedictory poem

BURLINGAME PUBLIC LIBRARY Burlingame, Cal.

SUNSET'S YESTERDAYS

Madora Holt, Noted Western Book Critic, Interprets the Poetry Written During The Golden Era of Western Literature

in 1859; records of meeting "Minnie Myrtle" on Thursday, wedding her on Sunday. Records of poetry writing, and a political trip to Portland in 1870 to gain a place on the Supreme Bench of Oregon, only to be fronted with Minnie's divorce proceedings. Hurt, angry, Cincinnatus set out for England via California. In San Francisco he met Ina Coolbrith. The name Joaquin—after his poem on the Mexican bandit Murieta—replaced the clumsy Cincinnatus.

A few days before Miller departed for the Old World, Miss Coolbrith climbed the slopes of Tamalpais, cut branches, and plaited a tender wreath. Words braided themselves into stanzas as she worked. When Joaquin left she thrust into his hands a box and a poem. "Place them on Byron's grave."

At Hucknall Torkard, young Joaquin Miller, garbed in red shirt, cowboy boots, and Sierra sombrero, wreathed Byron's neglected tomb and recited a California librarian's poetry. Miller became a sensation over night. Byron, buried in shame, won face again. But it was a modest western woman who had breathed fresh life into one dead poet and brought acclaim to another living.

"I twine a wreath for other lands;
A grave! Nor wife nor child has blest
With touch of loving hands."

It is related that *The Atlantic* once offered Bret Harte $10,000 (with substantial cash advance!) for all his next year's output. Not one tale did he scribble during the forthcoming 12 months! Since the story goes unrefuted to this day, one may only bow to his genius-ego and grin at that audacity. Here was scorn of consequence, indeed! Certainly he was the strangest paradox of all those early great ones. As editor of *The Overland,* he patiently refined the zeal of many young writers and encouraged others to dare. Mark Twain and Charles Warren Stoddard had much to thank him for. Yet he failed to recognize the talent of Edward Roland Sill and rejected all of that one's manuscripts from his magazine. Who of us today can forget Sill's dramatic narrative of jester and king and the unaffected line, "Be merciful to me, a fool"?

The virility of Bret Harte's mind found expression in verse not one step behind his famous prose stories. When he felt that San Francisco had grown commercial and self satisfied, he wrote without apology:

"I know thy cunning and thy greed,
Thy hard high lust and willful deed,

* * *

"Drop down, O fleecy Fog, and hide
Her sceptic sneer and all her pride!"

That, from the author of the sentimental "Her Letter"! From the man who stretched a quick hand from the Golden Gate to Chicago on the occasion of that devastating fire.

"But haply with wan fingers she may feel
The silver cup within the meal,
The gifts her kinship and our love reveal."

Generally considered unreligious, Bret Harte's scholarship obviously knew Genesis 44.

What a melting pot of many virtues was the 1867-1915 era! The West attracted big minds. The rigors of maintaining an existence kept them hewing to a purpose, and its flowering was song. Vega, Arcturus, and Venus are not dimmed but made more dazzling by the Milky Way and countless lesser lights. Coniferous giants appear of even greater stature when hedged about by earth-close manzanita. Thus was it with our minor western poets of yesterday. They were the studded crown for a few gems in high settings. Some of their verse is familiar and the names are almost forgotten. If you doubt this assertion, smile when some crooning tenor slips into

"I know a place where the sun is like gold,
And cherry blooms burst with snow,
And down underneath is the loveliest spot
Where the four-leaf clovers grow."

Smile! The Irish lilting tenor may think it is of shamrock and the Emerald Isle he sings; you know better. Faith, 'twas of her own beloved Oregon Mrs. Ella Higginson wrote when she penned those lines. And when your budding ten-year-old bursts into the drama of "Curfew Shall Not Ring Tonight," smile again. Rose Hartwick Thorpe of San Diego authored that.

Richard Realf, a sensitive young Briton whose first poems were published by Thackeray's nephew in 1852 (Markham's birthyear), felt the westward urge and became one of our better lesser lights.

"O Earth! Thou hast not any wind that blows
Which is not music; every weed of thine
Pressed rightly flows in aromatic wine;"

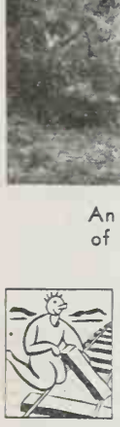
Charles Lummis, Wallace Irwin, Frank Norris (brother of Charles and in-law of Kathleen), Madge Morris, and a scant dozen other names may be the only ones that come to mind without urging, but everybody seemed to write poetry in the good old days. Living was done "first person singular"

and not vicariously. Manufactured recreation was still an infant, and not to be taken as an adequate outlet for emotion or intellect anyway. So one loved and lost, one climbed the heights of earth or scholarship *(Continued on page* 35

Vaca

BUILT FROM RAILROAD TIES

An interesting week-end cabin made entirely of railroad ties—often cheap, always novel



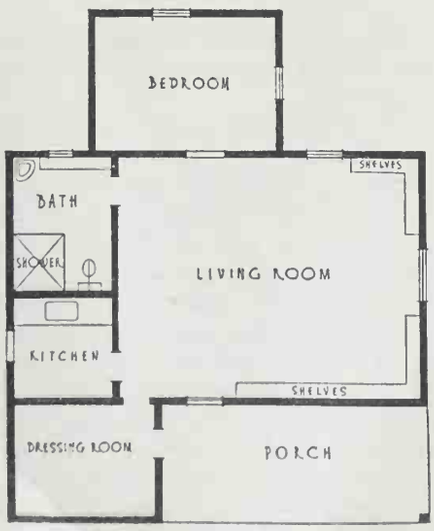
A CABIN with a substantial atmosphere about it which is sometimes missing from other types, is this one made from ordinary hand-hewn railroad ties. Furthermore, it is rat-proof, moisture-proof, cool in summer, and warm in winter. What more could you ask of a cabin?

Although most of you will probably prefer the standard log cabin, there may be SUNSET readers, like the owners of this attractive week-end place, who will find railroad ties easily available and very practical. In certain cases, ties in good condition may be secured almost for the asking.

In general, the method of constructing such a cabin is the same as that employed in building log cabins. The ties are laid horizontally, one over the other, and notched at the intersections. One architect advises that the first tie laid over the foundation be bolted with 5/8-inch bolts, 12 inches long, and spaced about 6 feet on centers, and each tie anchored in place with 1/2-inch round drift pins driven through to the under tie and spaced approximately 6 feet on centers.

The best and most permanent way of chinking such a cabin is with cement. Usually one part of cement to one part of sand is recommended, adding a little sawdust to retard the setting of the mixture.

The railroad-tie cabin pictured on this page snuggles cosily in the Woodside Hills, its weathered walls blending effectively with giant redwoods and California holly. The roof is of composition shingles in an unobtrusive pattern. The appearance of the walls inside is just the same as the outside, giving a rustic effect. The cabin is conveniently planned and equipped with modern luxuries, including shower. Examine the accompanying floor plan. The living room is 18 feet by 13 feet, the bedroom 7 feet by 9 feet. The dressing room measures 6 feet by 10 feet, and the kitchen 6 feet by 6 feet. Built-in bookcases, shelves, and other convenient features add to the compactness and comfort of the cabin, while the very simplicity and homeliness of the structure make for charm and attractiveness of the week-end refuge.



FLOOR PLAN

A PRIVAT L YOURS FO H

This tide-filled sa[lt-water] of many on the southe[rn coast]

THERE is no longer any need to look with envy at the tiled and illuminated swimming pools of the very rich. Cliff residents at Laguna Beach in California have proved that tide-filled salt-water plunges are within the reach of modest incomes.

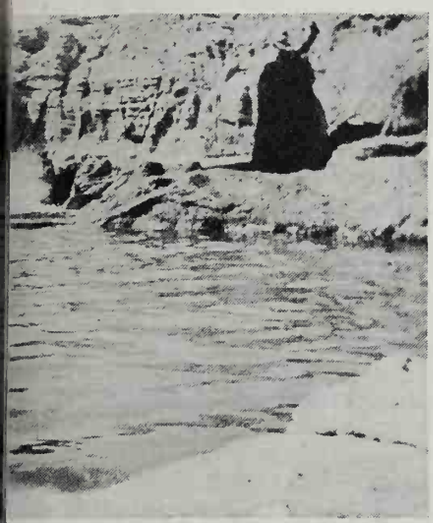
The natural resources of the Laguna Beach vicinity are especially propitious for these pools. Rains and tides have worn deep fissures in the rocky benches that thrust into the sea at the base of the cliffs. A few well-placed sticks of dynamite, supplemented by pick, shovel, tide, and forward-looking neighbors, widened these fissures into roomy basins.

Steel-reinforced concrete seawalls, constructed across the ocean sides of the basins, serve to impound the water, once it has risen with the tide to fill the natural excavation. Steps leading down into the water are cut out of the solid rock, and rough places likely to bruise the hands and feet of bathers have been smoothed with coats of cement.

Provision for emptying the pools for cleaning has also been made, leaving nothing to be desired. Wooden plugs are removed from the ends of 4-inch pipes which lie embedded in the concrete seawall, leading from the pool.

tions

LUNGE IS HE MAKING



ater plunge is one
alifornia coast

When the inside has been scrubbed (draft the neighbors again!), the wooden plugs are replaced in the drain pipes and the next high tide refills automatically what would require much pumping to fill artificially.

Construction work must be done rapidly, at low tide, and it is therefore best to use a quick-setting oil-field cement. There is no reason why such pools cannot be constructed on sandy beaches, though this type would be more expensive than that which utilizes the work of nature.

On sunny days, solar heat raises the temperature of the water in these ingenious pools several degrees above that of the surf. On rough and stormy days, plunge owners and those neighbors who have plied the shovel diligently can still enjoy a swim without the buffetings of the breakers. And any day inexperienced swimmers of the family can bathe in safety.

The home-made tide-filled plunge pictured above is located at the "Three Arch Home" of Frank Rogers, Laguna Beach, California. The convenient cliff formations and the clever way in which they have been used can readily be seen from the illustration. Mr. Rogers' salt-water plunge is one of the best examples in the southern region.—GERALD WILL, Garden Grove, Calif.

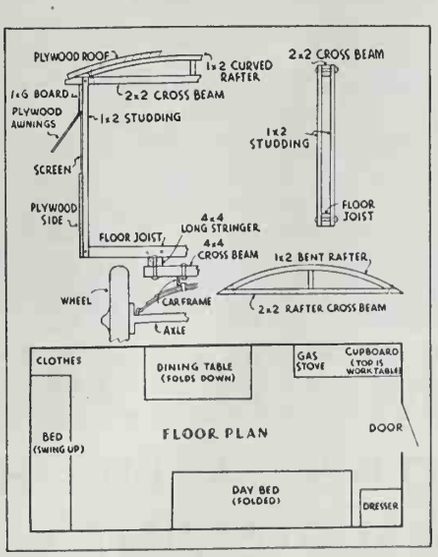
TAKE YOUR HOME WITH YOU

MAYBE it is just another sign of old age, but I am rather partial to certain camping comforts and conveniences. No doubt, in my youth when the tents got dirty and hot in the daytime and clammy at night, I did not notice it. No doubt I overlooked, too, numerous bugs and much dust in my bacon and eggs. But I am beyond that now.

This home-on-wheels for short vacations was built at a cost of less than fifty dollars

What I wanted was a good, full-sized bed; a dry place to which to retire during rain; a clean place for grub and clothes; a place to cook and eat, unmolested by bugs and dust.

So it was that I began paying close attention to advertisements of various cabin trailers. I learned a lot: among other things that a cabin trailer can be purchased for a cash consideration which varies from $200 to $1,200 or $1,400, depending upon the degree of luxury you desire. I wanted one; that much was pretty certain. But, in my case, I wanted something a little different from the ones I was able to find. I didn't intend taking long trips; we live in a lake and mountain country where, within a radius of 20 or 30 miles, almost any variety of excellent camping spots is available. If longer trips had been anticipated, I might have planned differently.

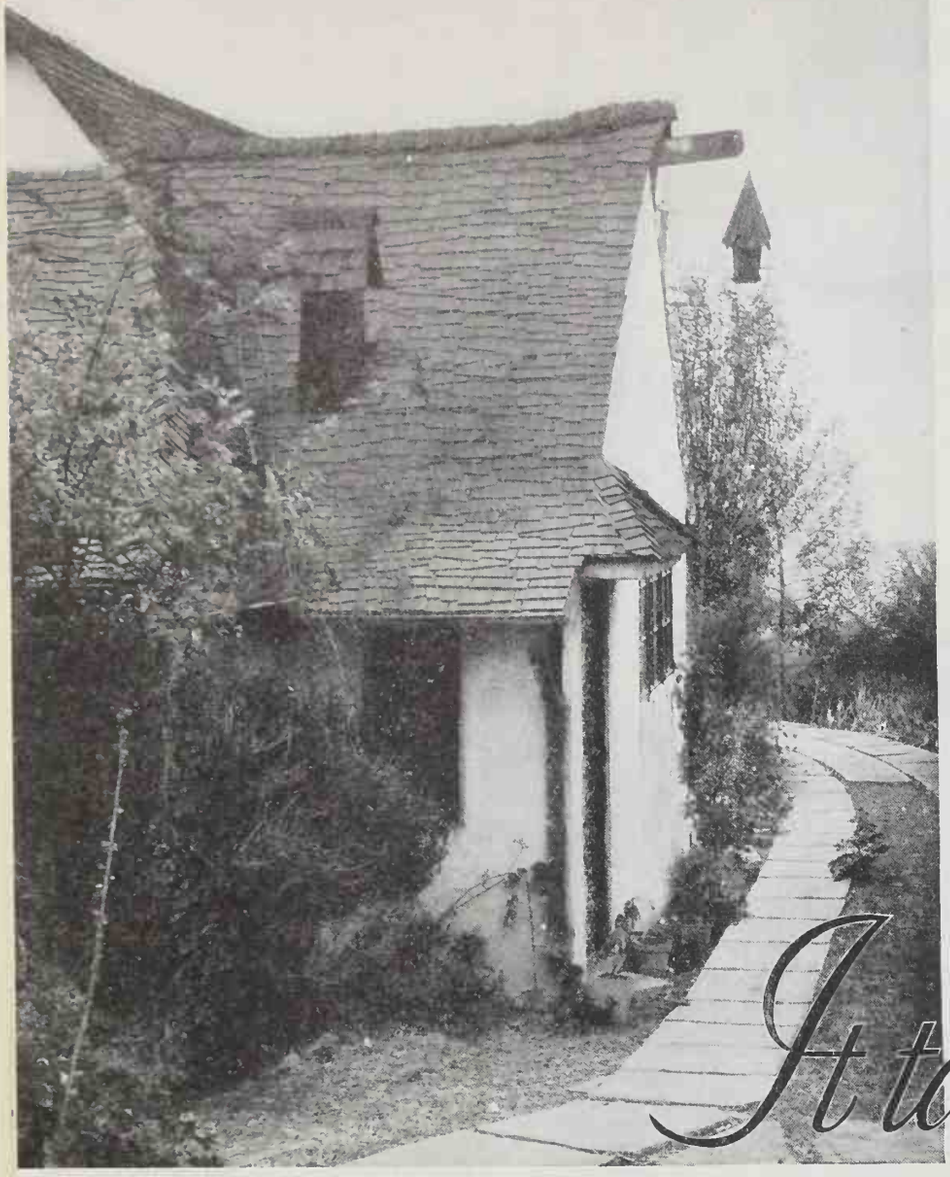


So I began to figure out my own design. First, I bought a model T Ford chassis for five dollars. Never having built anything much more elaborate than a work bench, I had some doubts about what my cabin would look like. And I didn't know that I could buy a trailer blueprint for twenty-five cents!

The dimensions of my cabin were to be 7 feet by 14 feet, and 6 feet from floor to eaves. I bolted four pieces of 4 by 4 about 3 feet long crosswise to the Ford frame. On top of these I bolted lengthwise two pieces of 4 by 4 measuring 14 feet long, which gave me good solid beams for my floor joists.

For floor joists I used 2 by 4's, placing them on edge and spiking them to the 4 by 4 stringers, one joist every 2 feet. I leveled the frame and laid my floor, using No. 3 cedar tongue-and-groove flooring.

Next came the studding and rafters. I decided to make a boxcar-type roof, and as I was *(Continued on page 48*



It takes two to make a home

FICTION, which reflects the life of the age in which it is written, has recently dealt considerably with the wife whose husband slumps in business while she goes ahead carving out a successful career for herself. The sympathies of the author are invariably with the woman who works so hard to make up for her husband's failure. She gets all the glory. He gets all the blame.

When I read a story of that pattern, I wonder. I wonder how many young wives and mothers there are right now who are struggling inwardly with the problem of whether they should "try to get along on Ken's salary," or go out and try to get jobs for themselves. I wonder what line of reasoning—or rather, of rationalization—they are following. Probably the shabby living-room rug, and that two-year-old spring coat, and the desire to put five-year-old Ken, Junior, through college a few years hence, all contribute to her decision to go into competition with her husband in the business world. For that, surprising as it would seem to the rationalist, is exactly what she is setting out to do.

You who are reading this know that every successful home has two homemakers, working along somewhat different lines toward the same goal—the goal of full, happy, satisfying life here and now as well as in the far-distant future. Tradition, biological function, and, generally speaking, inclination as well, have decreed that the woman shall keep the house and look after the children while the husband "bread-wins" in one way or another. Naturally, the husband's responsibility is more than a financial one, and the wife's more than a home management one. Duties, pleasures, responsibilities, do of course overlap to a surprising degree.

Every successful wife knows—and keeps the knowledge strictly to herself—that a big part of her job is to bring out the best that is in her husband. When she agreed to take him for better or for worse, she rec- *(Continued on page* 36

WESTERN FOODS AND HOUSEKEEPING

Conducted by GENEVIEVE A. CALLAHAN

BURLINGAME PUBLIC LIBRARY Burlingame, Cal.

MARTHA LOGAN SUGGESTS:

3 thrilling ways

to serve this marvelous-tasting ham you cook *without parboiling*

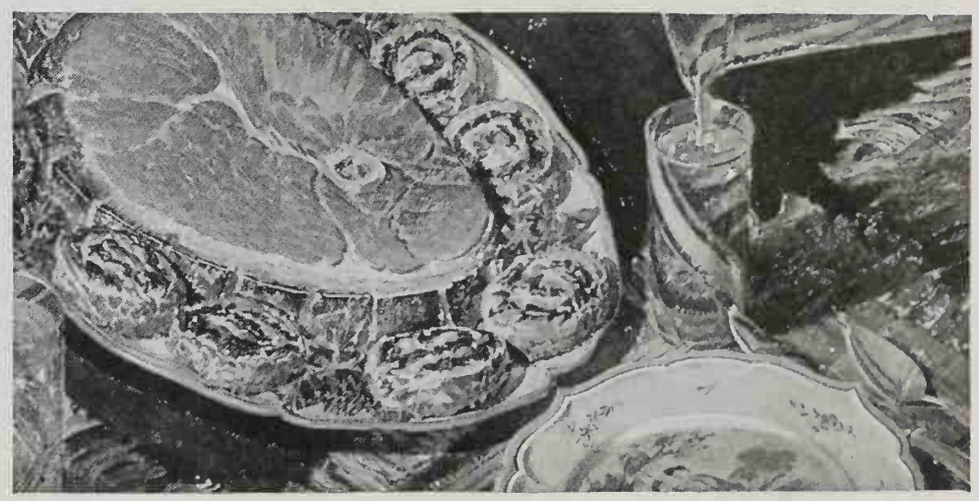
First, an impressive main dish for your next company dinner. Second, a ham slice that looks as usual but springs a flavor surprise. And third, an adroit little masterpiece combining novelty, goodness and low cost to a most amazing degree. They're Martha Logan's latest creations . . . and they're made with the ham that *you don't parboil.*

Swift's Premium—the only Ovenized *ham*

Unlike any other ham, Swift's Premium is given the famous mild Premium cure, then *Ovenized* —smoked an exclusive way, *in ovens.* The result is ham so mild, so rich-flavored and delicious, that parboiling is totally unnecessary.

Have *you* tried Swift's Premium, cooked without parboiling? There's no better introduction than one of the dishes pictured here. Clip the recipes; you've joyous meals ahead!

● **Golden Glazed Ham** *Without parboiling, place a Swift's Premium Ham in a covered roaster with 2 cups of water. Bake in a slow oven (325°), allowing about 21 minutes a lb. for a large whole ham; about 25 minutes a lb. for smaller (up to 12 lb.) hams or half hams. When ham is done, lift off rind; score; dot with cloves; spread thickly with orange marmalade. Replace ham in oven and brown, uncovered, for 20 minutes in a moderate oven. Serve with this garnish: sprinkle peach halves with cinnamon and sugar; dot with butter; warm; fill with canned seedless grapes or Royal Anne cherries.*



● **Pineapple Ham Slice and Pinwheels** *Place a thick center slice of Swift's Premium Ham in a baking dish with 2 cups of pineapple juice. Bake, without parboiling, in a moderate oven (375°) until done (about 1 hr.). To make the pinwheels: prepare a rich biscuit dough; roll it to a ¼-inch thickness; spread with crushed pineapple mixed with strawberry jam; roll as you do a jelly roll; slice, and bake in a hot oven for 20 minutes.*

● **Fruited Ham Squares** *Cut thin slices of Swift's Premium Ham in half. Pit stewed prunes and place 3 in center of each piece of ham. Combine 1 tsp. grated orange peel, 1 tsp. grated lemon peel, and ½ cup brown sugar. Sprinkle prunes with this mixture. Bake in a very hot oven (550°) for about 15 minutes. Garnish with parsley.* Note: *this is an excellent way to use up left-overs. In that case, of course, the ham will need only warming, not cooking.*

SWIFT'S PREMIUM HAM

How'd you like to have a couple of fine new dish towels? They're free for the asking. To get them, all you need to do is fill in *this coupon* and mail it to Swift & Company, Dept. AD-28, South San Francisco, Calif.

NAME.....CITY.....

STREET.....STATE.....

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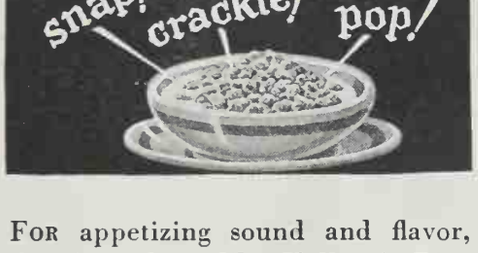
Listen...hear!

Quack-quack goes the duck

Gobble-gobble goes the turkey

and Kellogg's RICE KRISPIES go



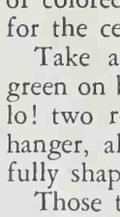
FOR appetizing sound and flavor, there's nothing like Kellogg's Rice Krispies. Just try a big bowlful with milk or cream and you'll be convinced.

When hungry between meals or just before bedtime, help yourself to Kellogg's Rice Krispies. Nourishing and easy to digest. Extra delicious with fruits or honey added. At grocers everywhere. The WAXTITE bag inside the red-and-green package keeps Rice Krispies oven-fresh. Made by Kellogg in Battle Creek. Quality guaranteed.

LISTEN TO THIS Mother Goose stories are on the back of every package of Rice Krispies. The more Rice Krispies you buy the more stories your children get.

Kellogg's
RICE KRISPIES

TRY THIS ON YOUR EASTE TABL



DID YOU solemnly promise yourself last Easter that surely next year you would give an especially smart and amusing Easter luncheon for your friends?

There is still time to give such a luncheon, one which will be remembered long for its gaiety and cleverness. Start by buying, at the dime store, a dozen or two paper plates, a few balloon reeds, and a few bottles of cheap poster paint.

First, let us make that exotic flower for the center of the table. (See photograph above.) It is only a nine-inch plate whose rim and center have been painted gay colors. If you like, circles of colored paper may be used instead for the center.

Take an eight-inch plate, paint it green on both sides, cut it in two, and lo! two robust leaves appear. A coat hanger, also green, becomes a beautifully shaped stem.

Those two adorable white bunnies, with pink ears and paws, taking refuge under the paper-plate leaves, are just more plates. Two eight-inch plates sewed together make a body. Two four-inch plates sewed together and then joined to the body make a head. Four-inch plates, each one bent together, for the ears and paws complete the bunny's anatomy. The ears are white outside, pink inside, while the paws are white with pink pads. Do not forget the cotton tails and broom straw whiskers and a coat of white poster paint to complete that bunny look.

Do you recognize the daffodil with a cork corona, the black-eyed Susan, the Mexican sunflower, and the chaste whi lily, standing erect at the various plat gaily welcoming your guests? The l stamens are pipe cleaners with tiny bu ton molds or beads perched on th ends. The inside of the lily is paint a delicate yellow. The stems are ballo reeds painted green, and the leaves fou inch plates.

If you have a white tablecloth, n too dear to your heart, why not tint a delicate yellow? It will make a stu ning background for your flowers.

The napkins are 11-inch squares old-fashioned calico in different desig and colors.

This table setting will amuse yo most sophisticated guests, delight group of children, or raise a club lunc eon to the year's outstanding event and all for the sum of 55 cents and little labor and ingenuity! But the lab really becomes recreation, for you w feel like the queen of the fairies, or old-fashioned rabbit conjurer, as y create flowers and bunnies from the prosaic materials. — ELLEN SHERIDA Ventura, California.

Editor's Note.—In giving a pap plate luncheon for the children ser foods that will eliminate as much dis washing as possible. For a first cours potato chips, half of a hard cooked eg assorted sandwiches and milk. For t second course, chocolate ice cream a cup cakes, with a few really go Easter egg candies—beware of t cheap, too highly colored ones. T candy eggs may be wrapped in cell phane and hidden (along with t colored hen-fruit variety) for the hu

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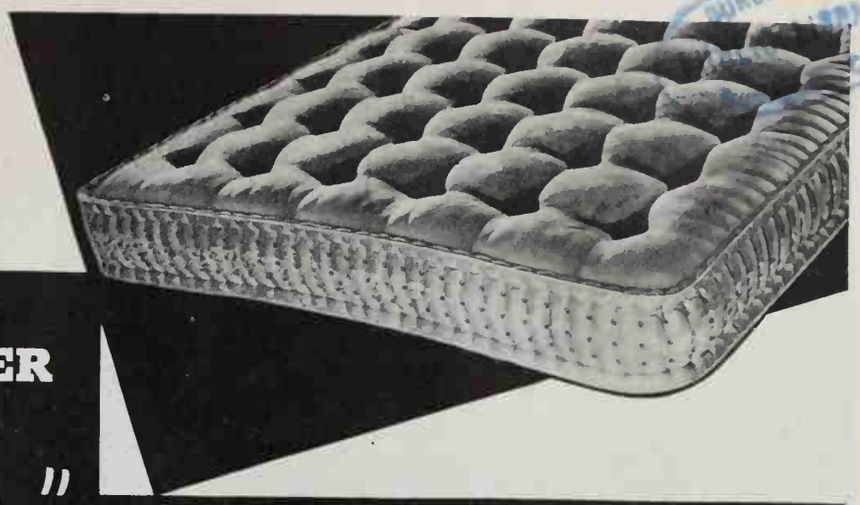
EXIT—"puff balls"



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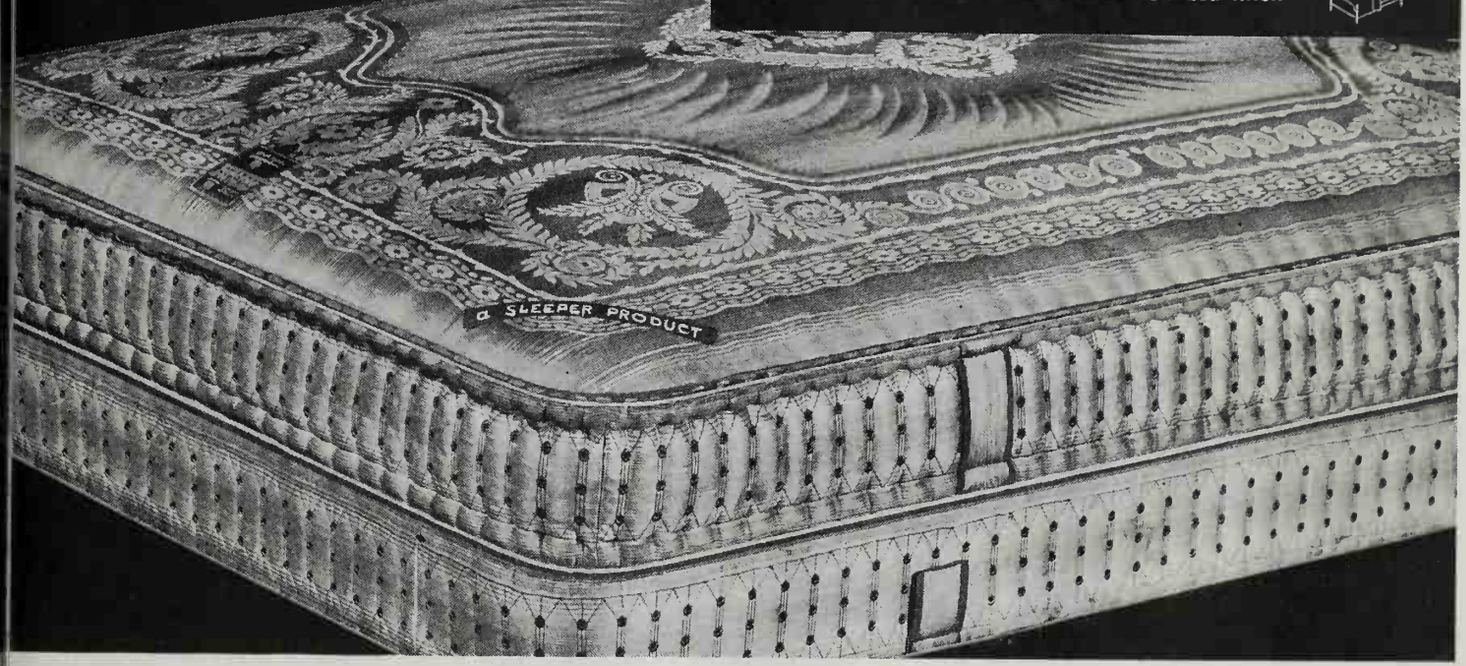

is world of progress is ever moving ward better living and new things to ighten the homemaker's interest in her usehold equipment. Improved bedding ms are always intriguing. The Perfect eper mattress is even more. . . . It is sitively exciting—so revolutionary are features.

Think of an inner-spring mattress that lly is what a mattress should be—per-tly *SMOOTH*, permanently shape-hold-g, endlessly soft! . . . A mattress that n't drawn down into grooves and pits d elsewhere left to "boop up" in biscuit-e puffs! The Perfect Sleeper supports ery muscle of the body evenly—rest-lly. Padding is nowhere compressed—t it can't "creep" into humps-and-hol-ws. The natural resiliency of the springs nowhere restrained—yet they can't lean, verlap, become jumbled or work through.

The Perfect Sleeper's exclusive type of ner construction has already brought to ousands these amazing tuft-eradicating nprovements.

They mean that you, too, can be done with dust-catching mattress crevices, tick-tearing cords and knots, and sagging edges that prevent neat bed dressing. They mean also that the Perfect Sleeper will last a generation or more! Do see it!—at your department, furniture or housefurnishings store. Beautifully patterned damask ticking. Fascinating color choices. **$42.50**

The Perfect Sleeper Studio Couch contains a genuine Perfect Sleeper tuftless inner-spring mattress, and can be made up as a twin or a double bed. Covering is a special imported fabric of ravishing richness and unusual durability. Choice of four popular room-harmonizing colors. A beautiful and luxuriously comfortable couch! **$59.50.**

Other "Sleeper" studio couches are: the *Guest Sleeper*, $49.50; and the *Knight Sleeper*, $39.50.

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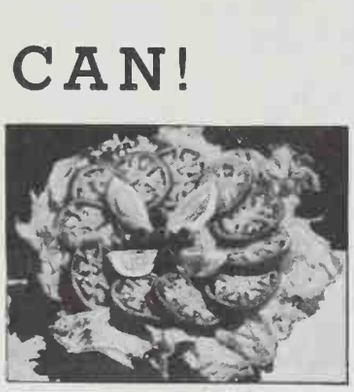
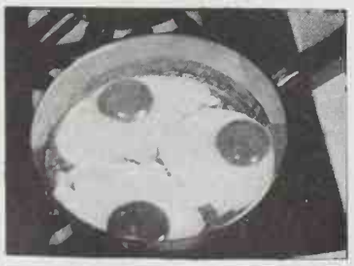


for

FRYING . . .



for

SHORTENING

How Much Do Yo

YEARS before I came to the Pacific Coast to live, dishes of Spanish-Mexican origin fascinated me. At Teachers College, Columbia University, one of my students, whose home was in southern California, gave a demonstration of the making of tamales, enchiladas and chili beans. She used the long chilies sent from home; they were of course dried, and at the time of using they were soaked in water and the inside pulp scraped out and added to the various dishes made. These were of course quite hot with chili, and were very good; the demonstration was most interesting. Later in New York I had tamales at a Mexican restaurant. Still later I was privileged to eat tamales in Guatemala, and I discovered that all tamales are not alike!

The tamale with its corn-husk wrapping is interesting historically. As a study is made of foods from various countries, one discovers dishes which are similar in all parts of the world. Undoubtedly it was in China that food was first wrapped in leaves. A man high in court circles, so the story goes, displeased the Emperor and killed himself by drowning in the river. The Emperor, much disturbed at the realization that this poor man had no food for the long journey, ordered that rice be thrown into the water, but, fearing the birds would eat it, gave another order that the rice be wrapped in bamboo leaves before it was thrown into the river. Out of this tale grew the custom of eating rice cooked in bamboo leaves in memory of the man who destroyed himself. On a certain day each year this dish is always served.

In Syria and Armenia a combination of rice and seasonings, and sometimes meat, is wrapped in grape leaves and cooked. These leaves, preserved in seasoned vinegar, may be bought at stores, or fresh young grape leaves from our western vineyards may be used. In Scandinavian countries a delicious dish is made by wrapping a mixture of seasoned meat in wilted cabbage leaves. In some parts of France lettuce is used and coming around the world to Mexico we have the seasoned meat wrapped in corn husks. Mexican tamales are usually hot with chili, it being added to the filling or used in the sauce to go with the tamale. Spanish and Guatemalan tamales are not hot.

In Ramona's Spanish-Mexican Cook Book the author, Pauline Wiley-Kleeman, quotes the International Encyclopedia: "Indigestion is seldom found among the ailments of the Mexican Spanish people and it is principally due to the use of chile peppers in the prepa-

ow About Chili?

ation of their foods." In hot climates ne liver is likely to be sluggish and eppers stimulate it. In colder climates ne does not need quite so much of this imulant, but we do use peppers which re not hot to give color, flavor, and ariety to our dishes. Both red and reen chilies of the "sweet" variety ffer many tempting possibilities. Green eppers stuffed with cheese or a bread-umb filling or with seasoned chopped eat are excellent entrées to serve for ncheon or supper.

Peeled green peppers cut into quar-rs and fried in butter are very good serve with a steak or chops. Both d and green chilies are available in ns.

We are likely to make the mistake not removing the skin before stuffing e peppers, or when chopping them to d to sauces for flavor. All Spanish d Mexican recipes give directions for moving the skin. The peppers, green red, may be placed in a hot oven ntil the skin cracks, or they may be unged into deep hot fat for a mo-ent, then into cold water, when the in may be easily removed. If peppers e parboiled in water for five minutes fore being added to a dish, they will much easier to digest. Try this, if ey usually "disagree" with you.

The Spanish people use red peppers pimientos a great deal. There are ny fine recipes for these stuffed with e or fish. We are all familiar with ese pimientos, which come in cans. ey may be used whole or cut in strips dice, as a garnish.

I remember in New England almost ery house "put up" chili sauce in the l. Now it comes in bottles and may purchased conveniently at any gro-y.

Two tablespoonfuls of good chili ce added to ½ cupful of stiff mayon-ise, with the juice of half a lemon d 1 tablespoonful of Worcestershire A. 1. sauce, will give a real Russian ssing. A tablespoonful of chili sauce ded to a small amount of French ssing gives a fine flavor; when a ssing for fruit is desired, and one es not wish a heavy mayonnaise, add tablespoonfuls of this chili French ssing to ½ cupful of sweet or sour am beaten until stiff.

Chili powder, which may be pur-ased at your grocer's, may be used in ce of fresh chilies. Let your taste as ll as your recipe guide you as to the ount to be used.

The SUNSET All-Western Cook Book s fine recipes for tamales, enchiladas, d *chiles rellenos*—cheese-stuffed ppers.—BERTHA E. SHAPLEIGH.

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constipation.. remember this amazing

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the Kitchen

These recipes are just the right size to mount on filing cards, or they may be pasted in your cooking scrap book. You are invited to send in your own best recipes—as many as you wish, each recipe written on a separate sheet of paper. Insofar as possible, state the brand name of each ingredient that you use

~ Green Bean Salad ~
a la South Seas
SALT
Put salt and pepper in a salad spoon
SALAD OIL
Add lemon juice and sprinkle over beans
Mash anchovies to a paste with the salad oil
Add to beans and toss until well mixed
Decorate top with egg and pimiento and serve!

GREEN BEAN SALAD a la SOUTH SEAS

(Illustrated on this page)

My father, who was in the Navy, brought this recipe from the South Seas. Always when at home he mixed the seasonings himself at the family table. The salad has a very special taste. It is particularly delicious with cold roast beef.

About 1 quart of cold cooked green beans (canned ones may be used)
1 teaspoonful of salt
½ teaspoonful of pepper
Juice of 2 good-sized lemons
1 small can of anchovies
1 tablespoonful of salad oil
1 hard-cooked egg, sliced
1 red pimiento, cut small

FINE FOR A WARM DAY

Cream of Mushroom Soup
Crackers
Sliced Cold Roast Beef
*Green Bean Salad
à la South Seas
Reheated Rolls Plum Preserves
Strawberries
Chocolate Drop Cookies
Coffee

Put the salt and pepper in a large salad spoon, add the lemon juice, and sprinkle over the beans in a bowl. Mash the anchovies to a paste with their own oil and the salad oil. Add to the beans and mix thoroughly but lightly, so that the beans will not be mashed. Lay the egg slices over the top, with the chopped pimiento in the center, and serve. This may be prepared well in advance of serving.—Mrs. Y. O'D., Monterey, California.

BETTER MACARONI AND CHEESE

Try this and see if you do not agree with me that the addition of the dry mustard is a real improvement to macaroni and cheese.

2 cupfuls of cooked macaroni
(1¼ cupfuls raw, broken in 1½ inch lengths)
Salt and pepper to taste
1 teaspoonful of dry mustard
1 cupful of rich milk
1 cupful or more of grated American cheese

EASY AND GOOD

Jellied Tomato Salad
Crackers
*Better Macaroni and Cheese
Creamed Green Peas and
Diced Carrots
Cup Cakes Canned Peaches
Tea

Cook macaroni until barely tender in boiling salted water. Drain, add salt and pepper, and mustard dissolved in a little of the milk. Stir well, so that the seasonings will be well distributed through the macaroni, then add the milk and cheese, saving enough cheese to sprinkle generously over the top. Turn into a buttered casserole, top with grated cheese, and bake in a moderate oven (350°) until lightly browned.—Mrs. J. F. L., Pollock, Calif.

COFFEE COOKIES

These are the best drop cookies I have ever made, and they are inexpensive. They require:

Try these with fresh or canned fruit for an easy dessert any day. Good!

2 cupfuls of sugar (1 granulated, 1 brown)
1 cupful of shortening
2 eggs, beaten
2 teaspoonfuls of cinnamon
1 teaspoonful of nutmeg or cloves (or ½ teaspoonful of each)
1 teaspoonful of soda dissolved in
1 cupful of cold coffee
4 to 4½ cupfuls of all-purpose flour, sifted before measuring
1 teaspoonful of baking powder
1 cupful of soft raisins
½ cupful of chopped nuts

Cream the shortening with the sugar and spices. Add the eggs and beat well. Then add alternately the coffee and the flour which has been sifted with the baking powder. Lastly add the raisins (if dry, pour boiling water over them and let stand a few minutes, then drain well; if very large, cut in two with scissors) and the nuts. Bake a "tester" to see that the amount of flour is right, before dropping the rest of the dough by small teaspoonfuls onto oiled baking sheets. Bake 12 to 15 minutes in a fairly hot oven (400°). Makes 5 to 6 dozen cookies.—B. W., Sterling, Colorado.

Cabinet

Recipes having a "western flavor" are preferred; those from eastern states are not acceptable. On publication, $1 is paid for each recipe printed; unused contributions can not be acknowledged or returned. Address your letters to Genevieve A. Callahan, The Kitchen Cabinet, Sunset Magazine, San Francisco

ANGEL LEMON DELIGHT

(Illustrated on this page)

This recipe is inexpensive and easy to put together, yet the resulting dessert—a fluffy, angel-cake-like top with creamy lemon sauce beneath—seems "fixed up" enough to serve for a company dinner. It requires:

For top part—
3 egg whites, beaten stiff
½ cupful of sugar

For lower part—
1 cupful of sugar
½ cupful of flour
¼ teaspoonful of salt
3 egg yolks
Juice of 2 large lemons, with grated rind to suit taste
2 tablespoonfuls of melted butter
1½ cupfuls of milk

A SPRING DINNER FOR GUESTS

Salad, Mixed Greens with Roquefort French Dressing
Toasted Crackers Radishes
Veal Birds
Green Peas in Cream
New Potatoes in Parsley Butter
Bran Refrigerator Rolls
Apricot Jam
*Angel Lemon Delight Coffee

First, beat the egg whites stiff and beat in the half cupful of sugar. Set aside while you mix, in a good-sized baking dish, the remaining ingredients in the order given—beating with the egg beater until smooth and creamy. Fold in the beaten egg whites, set the baking dish in a pan of hot water (which should not be deeper than 1 inch around the dish) and bake in a moderate oven (375°) for 30 to 40 minutes. Serve warm or cold, with or without a garnish of whipped cream.—Mrs. S. D. K., Wapato, Washington.

ESCALLOPED CORN AND OYSTERS

1 can of cream-style corn
1 can of oysters (or ½ pint of fresh oysters)
10 soda crackers, crushed not too fine
Salt and pepper
Butter

A LENTEN SPECIAL

Apple, Celery, and Pineapple Salad
*Escalloped Corn and Oysters
Sweet Pickles
Wholewheat Bread and Butter
Graham Cracker Marguerites
Orange Ice Milk Tea

Use large or small size cans of corn and oysters according to the size of your family—there is no "law" as to their proportions! Into a buttered casserole put first a layer of corn, then a layer of oysters, then a layer of cracker crumbs; dot with butter and sprinkle with salt and pepper, and continue until the ingredients are all used. Finish the top with two or three crackers rolled fine. Pour the oyster liquor or juice over all, dot generously with butter, and bake in a moderate oven (375° to 400°) about 30 minutes, or until the top is nicely browned. This is a good luncheon or supper dish any time, but particularly so in Lent.—Mrs. C. J. S., San Jose, California.

FRICASSEED VEAL AND HAM

½ pound of smoked ham, cut small
2 pounds of veal breast or shoulder, cut small
2 or 3 tablespoonfuls of shortening
½ cupful of celery, diced
4 potatoes, peeled and diced
2 onions, peeled and diced
½ teaspoonful of salt
1 tablespoonful of Worcestershire sauce
1 cupful of water

FOR A COOL SPRING EVENING

*Fricasseed Veal and Ham
Spinach Cooked in Parchment Paper
Corn Relish Hot Biscuits
Warm Apple Pie Coffee

Try out the fat from the ham in a heavy frying pan, add shortening if there is not enough ham fat, and in this fry the pieces of veal and ham until nicely browned on all sides. Remove the meat and toss the diced vegetables in the browned fat until they are partly seared. In a casserole, arrange the meat and vegetables in layers, adding salt and pepper (remember the ham contributes some salt) and the Worcestershire sauce and water. Cover closely and bake in a slow oven (300°) for two hours.—Mrs. R. H. S., Los Angeles.

~Angel Lemon Delight~
Beat egg whites stiff; beat in ½ cupful of sugar
In a baking dish mix remaining ingredients, and
Beat until smoothly blended.
Fold in beaten egg whites
Set in a pan of hot water and bake 30 minutes at 375°
Ruth Taylor

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Five Ways to Make Pie Crust

by MONA VAN DYKE

HOME ECONOMICS DIRECTOR, WOODBURY COLLEGE, LOS ANGELES

THIS "home variation" of puff paste is excellent to use for any fancy pastry. The recipe makes nine tart shells or two one-crust pies.

2 cupfuls of sifted flour
¼ teaspoonful of baking powder
About ½ cupful of cold water
½ teaspoonful of salt
½ cupful of cold shortening
6 tablespoonfuls of butter (¾ of a cube), softened by creaming with a spoon

Sift the flour once, measure, and sift again with baking powder and salt. Cut in the shortening, leaving it in pieces the size of large peas. Add cold water, a little at a time, mixing with a fork until dough just clings together. Roll dough on floured board or canvas into oblong shape, about 6 inches wide and 8 inches long. Starting half an inch from edge, spread lightly with half of the creamed butter, then fold dough over on itself in thirds (as you fold a business letter). Chill until firm. Roll out again and repeat, using remainder of butter. Chill again, and roll out as for pie crust. After putting on the pans, chill thoroughly before baking. Bake in a hot oven (450°) for 15 minutes. Use for fancy pastry.

EGG PASTRY

This is a welcome pie crust change, very good for fillings that are likely to soak.

2½ cupfuls of all-purpose flour, sifted before measuring
4 tablespoonfuls of sugar
½ teaspoonful of salt
¼ teaspoonful of baking powder
½ teaspoonful of cinnamon
⅔ cupful of cold shortening
2 eggs slightly beaten
2 tablespoonfuls of cold water

Sift the flour with the sugar, salt, baking powder and spices. Cut in the shortening until the mixture looks like coarse meal. Slightly beat the eggs with the water, and add the egg liquid to the flour mixture, lightly tossing together until well mixed. Roll as for regular pastry and chill on the pan before baking. Bake in a hot oven (425°) for 12 minutes.

THREE-MINUTE OR HOT-WATER PASTRY

(One 8-inch two-crust pie)

This three-minute pastry is ideal for individual one-crust pies, for tarts, or fancy pastries. Mix the ingredients some time before the crust is desired, if possible, for the secret of its final tenderness seems to be the cooling or chilling process which comes between the mixing of the ingredients and the rolling of the crust.

½ cupful of shortening or oil
¼ cupful of boiling water
2 cupfuls of sifted cake flour
½ teaspoonful of salt
¼ teaspoonful of baking powder

Place the shortening in a bowl, add the boiling water and salt, and beat with a rotary egg beater until smooth and creamy. Add the flour, which has been sifted with the baking powder, and stir with a fork until the mixture leaves the sides of the bowl. Chill until quite firm before rolling. Roll as for plain pastry.

For French Lemon Crust substitute 2 teaspoonfuls of lemon juice for the same amount of hot water in this recipe.

CHOCOLATE PIE CRUST

This crust is particularly good for cream fillings, such as Banana Cream Pie. It requires:

2 cupfuls of sifted cake flour
¼ teaspoonful of baking powder
½ cupful of ground chocolate
½ teaspoonful of salt
½ cupful of cold shortening
¼ to ⅓ cupful of cold water

Sift flour once, measure, add baking powder, chocolate and salt and sift again. Cut in the shortening until mixture looks like very coarse meal. Add the water, a little at a time, mixing with a fork or spatula until the dough just clings together—use as little water as possible. Chill before rolling, and again after putting on pans, if possible. Bake in a hot oven (450°) for 15 minutes. This recipe makes enough pastry for one two-crust pie or two one-crust pies using 9-inch pans.

SOUR CREAM CRUST

You will treasure this recipe and use it often:

2 cupfuls of sifted cake flour
½ teaspoonful of salt
2 tablespoonfuls of melted shortening
½ cupful of sour cream

Sift flour once, measure, and sift again with the salt. Melt the shortening, cool slightly, and add it to the flour, tossing together with a fork. Add the sour cream last, mixing evenly but not too strenuously. Roll as for regular pastry, and chill on the pans before baking. Bake in a hot oven (450°) for minutes. Recipe makes two 9-inch pie shells, or one large two-crust pie

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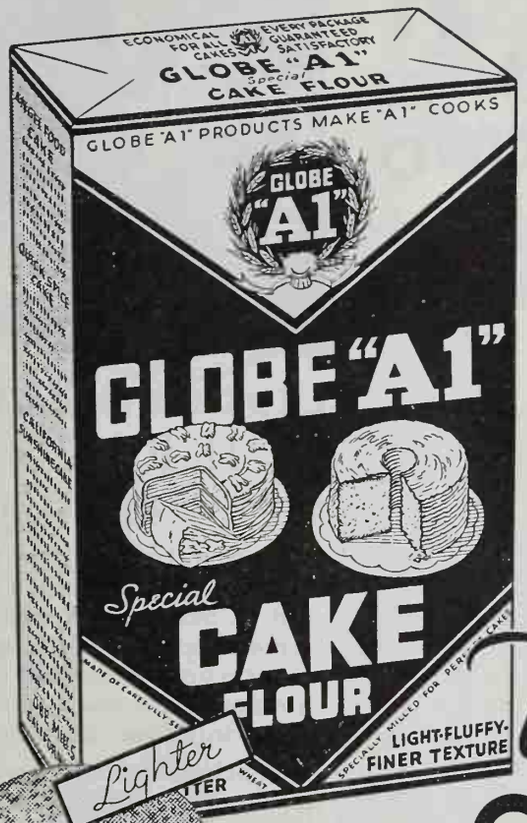

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FROM Arthur S. Einarson, Seattle authority on fish and sea food (he's with the United States Biological Survey), comes this valuable tip: When you wish to keep crab, shrimp, or lobster (either fresh cooked or canned) in the refrigerator for a day or two, or even for a few hours, cover it with a mild salt brine—a teaspoonful of salt to a cupful of water. This is much better than storing it dry, from the standpoint of flavor as well as safety from spoilage. When you are ready to use it, simply drain and proceed as usual. Incidentally, when you put sea food of any sort into the refrigerator without this brine preservative, don't cover the dish. Spoilage takes place much more rapidly in a covered container than it does when food is left open to the air. This is true also of meat, but uncooked meat does not spoil so readily as either cooked or uncooked sea food.

Speaking of spoilage, your nose and eyes are your best guardians against contaminated food. Never taste—much less serve—anything of whose goodness you are doubtful. As the days grow warmer, be careful to make full use of your refrigerator for all perishable foods.

■

Does your hand reach out automatically for every interesting-looking new cook book you see, whether on the shelf in your friend's kitchen or on the display tables in book shops? Then you will reach with both hands for the "Modern Meal Maker" (by Martha Meade, home economics director of Sperry Flour Co.), for your first glimpse of its metal spiral binding and smart white washable cover with design in green and tangerine will excite your curiosity.

I can't go into great detail here, except to say that this book is, as its title implies, dedicated to giving us homemakers real help with our eternal job of planning meals as well as with preparing them. And it lives up to its high purpose. There are 1,115 fresh, usable menus in this 424-page book, and 744 grand good recipes as well as a couple of thousand "recipe-ettes"—brief di-

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ections for making dishes that do not equire complete and definite recipes. The fact that the book is published by a food manufacturer is far from obtrusive in its pages. It is one you will be proud to own and use, and to give as gifts to friends who love good food. I am glad to recommend wholeheartedly the "Modern Meal Maker"; incidentally, it may be ordered either through SUNSET or direct from Martha Meade, Sperry Flour Co., San Francisco. The price is one dollar, postpaid.

■

Have you tried using one of those excellent new prepared French dressings to dilute prepared salad dressing, or a superb mixture to use on fruit or vegetable or green salads? It's good. And here's a further improvement that I learned from Mrs. C. M. Reynolds of Palo Alto. Put three or four peeled cloves of garlic into a pint jar of sherry wine (it doesn't have to be specially good wine for this) and let stand a couple of weeks; then use this garlic-flavored sherry to dilute the above-described salad dressing to suit your taste and judgment. It gives a most elusive and delightful flavor to any salad, I assure you.

■

From Sally Jarrard, San Francisco home economist, I learned this superb Southern trick with frying chicken: Soak the cut-up chicken several hours, or over night, in sweet milk to cover. (Keep it in the refrigerator while soaking, of course.) Drain and discard the milk, roll the chicken in seasoned flour, and fry as usual. You'll be amazed at how evenly and beautifully it browns.

■

Last summer in berry-pie season I gave Mrs. R. P. Oertli of Yuba City a box of "pie tape"—crinkled strips of parchment paper—to try out. She is as enthusiastic about it as I am. Try it, if you haven't already. You simply moisten one of the strips in water, wind it around the rim of a fruit pie—and behold, the juice stays in or on top of the pie instead of messing up the floor of the oven, and your disposition as well.

■

Mrs. Oertli also sings the praises of those little crinkled paper cups for baking cup cakes. "I haven't had to wash my cup-cake pans since Christmas," she told me last week. "I use the paper cups inside them. I do almost all my cake baking in the form of cup cakes now. Blanche and Philip like them so well. I put a little frosting on each cake, using different colors and flavors for variety, and the children are delighted." *(Continued on page 34*

Flavor?——Lightness?—

Aunt Jemima's four flours give these plantation pancakes special goodness

Aunt Jemima Pancake Flour in the red package—Aunt Jemima for Buckwheats in the yellow.

● **They are so fluffy . . . and so delicious . . . these light, tender pancakes with the real plantation flavor! Of course, you'll make them with Aunt Jemima Pancake Flour, ready-mixed from Aunt Jemima's original recipe. Just add a cup of milk (or water) to a cup of the flour, and bake! Aunt Jemima's four flours—rice, rye, corn and wheat—gave her pancakes their special lightness and flavor. And they'll do the same for *yours!* Try this famous Aunt Jemima Pancake Flour today—for breakfast, luncheon or supper. The Quaker Oats Company.**

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From Western Kitchens

(Continued from page 33)

For highest quality results with cus tard pies, bake crust completely befor putting in the custard. Noteworth points: (1) To make crust keep it shape, set another pie pan, same size inside crust; or spread a piece of wa paper over raw crust and fill with ra rice or beans, removing when crust i almost baked. This does not spoil th rice or beans for later use. (2) Use hc milk in making the custard to save bak ing time. (3) After filling crust wit custard, bake at low temperatur (325°) until firm. (4) Same idea work equally well for pumpkin pies, prun whip pies, and others usually baked i raw crust.

■

Why do some "thrift meals" tast like nothing at all, while others tha cost even less money taste positivel extravagant? The answer is *flavor*. Tha means, usually, something added to th dish in its preparation. A dash of or of the well-known table sauces, catsu or chili sauce, will do wonders perking up a too-bland mixture. spoonful of rich meat flavoring is great help to gravy or soup that is "tc strong of water," as a friend of mi expresses it. Two other factors usual needed to take the curse off an ine pensive meal are these: a "browne taste"—achieved by frying or baking- and an accompaniment of good pickl or relish. Corned beef hash, for i stance: it can be hopelessly dull or qui exciting, depending on whether it simply dumped into a pan and stirr until it is hot before serving, or wheth it is sliced or shaped into pattie browned crisply on both sides, ar served with plenty of chili sauce.

Don't serve boiled beef and noodl in pale gray, soupy gravy! Not wh you can first flour the pieces of bc and brown them in a little fat, th add some chopped onion (I can't co without onions in the house, can you? a bay leaf, and two or three black pe per berries; add water to cover, a let simmer (or bake it, if you ha something else in the oven) until t meat is very, very tender. Cook t noodles separately in salted water, dra add a little butter, and "swish" the p around a few times over the heat, a they are ready. *Taste* the gravy or t beef; does it need any more seasonin Thicken it with a little flour paste i is too thin — let it cook ten minu longer if you do this. Pile the butte noodles in the center of a deep platt pour the stew around it, and you h a grand dish that doesn't shriek "cheap at everyone at the table. — G. A.

Sunset Yesterdays

(Continued from page 19)

and these were all themes to be done in the best iambic manner.

Seriously, if one takes the trouble to read into yesterday's verse one is struck, first, by the poets' intense defiance of resignation, a kind of glorious incaution which, like Joaquin Miller's proud vaquero,

"—sits his steed as free
As winds that toss his black abundant hair."

The next note one finds in early poetry is that of patriotism. However much we cherish national integrity today, we do not write poems about it much.

'O blessed Flag!' sign of our precious Past,
Triumphant Present and our Future vast,
Beyond starred blue and bars of sunset bright,
Lead us to realms of Equal Right!
Float on, in ever lovely allegory,
Kin to the eagle and the wind and light,
Our hallowed, eloquent, beloved 'Old Glory'!"

—Emma Frances Dawson.

James Marshall, in different tempo, thrilled to Northwest pride:

"Wheels a-screeching glory through the sunset's gold;
Keep y'r musket handy, trigger on the cock,
Peel y'r eyes, kid, if you'd see old Independence Rock!"

Yes, early Sunset settlers "hewd from the mighty ashlar" some sovereign states. Hands were never idle. Hearts had no time to faint. No wonder the years 1867-1915 can be measured in poetry, for sweet song flows from high resolve as inevitably as water gushed from Moses' rock.

No words on yesterday's Sunset song would be complete without mention of Ella Sterling Mighels, California's first literary biographer, herself a poet, journalist, respected daughter of the West. And J. T. Goodman, whose Nevada loved Lincoln. But it remains for Lorenzo Sosso, Italian, lost in a post-office job of Sunset's long ago, to tell poetry's heart in six simple lines:

"To give a voice to spirits voiceless,
To make rejoice the hearts rejoiceless,
To worship Love and Faith and Beauty;
To learn Life's everlasting meaning,
Which nature seems forever screening,
This is the poet's glorious duty."

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To Make a Home

(Continued from page 22)

ognized that the decision as to which it should be — better or worse — was very largely up to her. She realizes that being "faithful" to him does not mean what the movies have taken it to mean; its simplest and best interpretation is "full of faith"—faith in his ability, his steadfastness, his general superiority over all other men in the world!

She knows that she can help him tremendously toward success in his work, without his ever being conscious of her guiding hand. Even the matter of helping him choose the right clothes, of seeing that he is well groomed, of buying the right ties for him if his own taste is not dependable, may help him progress more rapidly in his chosen line of work. Encouraging him in his good traits, ignoring those that are not so appealing, these are ways in which every wife can help her husband to achieve the success they both long for.

She knows—this successful wife—that in order to "get along well together" one of the two must be constantly on the job, unobtrusively keeping things going smoothly at home. She knows that when both are tired at the same time there is bound to be friction, whether it is expressed or not. She takes time to be companionable with her husband, adapting her time to his with quiet unobtrusiveness. (One of the most charming women and successful homemakers of my acquaintance tells me that, no matter how many things are pressing on her attention, she never lets herself even pick up the luncheon dishes until after her husband has gone back to the office after the noon hour. That time is reserved for "visiting" with him, she says, for enjoying the loving companionship that six children and twenty years of married life have only developed and deepened!)

The wife who works hard away from home is likely to be too tired — and probably too independent! — to devote herself to bringing out the best that is in him. That is the reason, I think, that lies back of too many of these tragedies of fiction and of real life: the woman's attitude is thoroughly self-centered even when she thinks she is being most self-sacrificing and helpful in contributing money to their partnership. Is it surprising that marriages of movie stars have such a high mortality rate? Competition may be the life of trade, but it is the death of married happiness.

No, the woman's contribution to the home must of necessity be different from that of the man. If both are concentrating chiefly on the material welfare of their partnership, it grows one-sided and all too soon droops and dies.

NEVER SCRUB A TOILET AGAIN!

You don't have to reach in a toilet bowl with your hands. You don't have to rub and scrub to remove unsightly marks. Sani-Flush does the work for you. Just sprinkle a little of this odorless powder in the toilet bowl (directions on the can). Flush the toilet. The job is done.

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I am perfectly willing to concede hat there are exceptional cases; cases vhere the wife is a successful business voman, or lawyer, or aviator, or cafeeria manager, and at the same time a uccessful and satisfactory wife (judging, of course, merely by outward appearances and by what her loyal husband says—deeper than that we cannot go). There are other instances of husbands who gradually or precipitately retire from active work, willing, if not eager, to let their wives assume full inancial responsibility of their partnerhips. Still other serious situations have ome about as a result of the economic upheaval of the past few years, and nore than one wife has faced the difficult problem of earning the living and paying the bills without wrecking her husband's self-confidence and self-respect. I am not forgetting, either, those ine partnerships of husband and wife. know more than one woman lawyer n partnership with her husband, helping him to achieve a measure of success hat he alone could probably never each. How many ranchers could run heir business as well alone? How many grocery stores, restaurants, little shops f all sorts owe their success largely to he interested and efficient help of the vife of the proprietor? (I read recently hat the most important asset a grocer an have is an intelligent, helpful wife.)

All these cases, however, still remain xceptions to the fundamental tradition hat the man shall buy the flour and he woman bake the bread! And vhether we do our own baking or buy read at the corner bakery, we still, vhen we are being utterly honest with urselves, must admit that it works out etter in the great majority of cases for he man to make the living and the voman to keep the house. It takes both, vorking together, to make a real home.

Patterns for Poets

MOUNTAIN *peaks sky-written*
In flawless symmetry;
Crashing, surging rhythms
Of a threnodic sea;
Forests filled with lyrics
Of water, wind, and birds—
Poets, these a challenge
For your shining words.

Transmute the wonder of them,
Line by singing line;
Forge eternal beauty
In metrical design.
Here, the stuff of poesy—
Yours alone, the art
To step it down and shape it
To dimensions of a heart.

—ETHEL ROMIG FULLER.

I'M PUFFED WHEAT!
The QUAKER PUFFED PALS
HOW THEIR BREAKFAST TIP RESCUED JIMMIE'S ROMANCE
I'M PUFFED RICE!
HELLO, SUE. CAN I COME OVER AFTER AWHILE?
NO. I'M GOING OUT WITH FRANK TO WATCH THE BOYS PLAY BALL.
YOU'LL HAVE TO WATCH TOO, JIMMIE. ALL OUR PLAYERS ARE HUNDRED POUNDERS!
NEXT MORNING
NO WONDER YOU CAN'T MAKE A BASEBALL TEAM. YOU DON'T EAT ENOUGH TO FEED A PIGEON!
AW, WELL. WHO WANTS TO EAT THIS SAME OLD STUFF EVERY MORNING.
I WONDER IF THERE ISN'T A WAY TO MAKE HIM WANT TO EAT.
DON'T FEEL BLUE, MOTHER. WE'VE GOT THE SECRET. IT WORKS EVERY TIME!
YOU MEAN JIMMIE WILL ACTUALLY WANT TO EAT BREAKFAST!
SURE! YOU WON'T EVEN HAVE TO COAX. WATCH HIM PUT AWAY MILK, SUGAR AND FRUIT WITH PUFFED WHEAT AND RICE!
NEXT MORNING
SEE FOLKS? YOU JUST WATCH JIMMIE BUILD UP ON THESE BREAKFASTS.
OH BOY! I'LL NEVER GET TIRED OF THIS. IT'S JUST LIKE CANDY!
I GUESS ONE BITE IS WORTH A THOUSAND WORDS OF COAXING. EH, MOTHER?
PUFFED RICE
LATER
THAT HOME RUN OF YOURS SAVED US, JIMMIE!
WELL, I GUESS I CAN THANK THE PUFFED PALS FOR MAKING A MAN OUT OF ME!
OH, JIMMIE, I WAS PROUD OF YOU!

NOW! *A CONFECTION-LIKE* CEREAL THEY REALLY LOVE!

NOT just an ordinary breakfast food! But gay, delightful whole grains of wheat or rice puffed to 8 times normal size. How the youngsters go for milk, sugar and fruit with this cereal they like as much as candy. Yet it turns into energy like magic! One bite is worth a thousand words of coaxing. Order today from any grocer.

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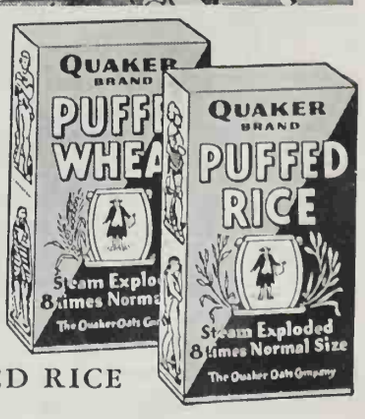
QUAKER PUFFED WHEAT *and* PUFFED RICE



SUNSET BEAUTY DEPT.

Conducted by BARBARA LENOX

REGARDLESS of how efficient our cleansing method is, there comes a day to most of us when we grow weary of the products we are using. We know they are fine, and that we shall return to them, but at the moment we want something different. When a feeling like this comes over you, don't let it down! Go on a shopping spree, and see what awaits you among the new cleansing products. Complexions can become bored with monotonous treatment just as we can become bored if our days are too much alike. There's something about a change of scene or treatment that brings a sparkle to the eye, so why not come with me now and see what we can find that will make a pleasant surprise for your skin?

Have you ever used a complexion brush? It is effective for clearing the skin, improving the texture, and stimulating circulation. Even the most delicate skin can profit by using a complexion brush once or twice a week, but it must be a real complexion brush made with special bristles that will not bruise the skin. A bath or nail brush, of course, will not do. One of the things that a complexion brush will do for you is to remove blackheads. The creamy lather from the soap works around the crust of the blackhead and gently softens it, while the action of the brush causes the pores to eject the impurities which have collected in them.

Many of you have written that you have slight eruptions on your back and arms. For this you will find one of the long-handled brushes excellent, but don't stop there. Use a bath brush all over every time you take a bath — it will give you a beautiful skin texture and improve your circulation. Spots such as knees, heels, and elbows benefit enormously by the daily use of a good brush. It's fun, too, to awaken your skin with a dry brush as soon as you pop out of bed.

Cream and soap for cleansing are old favorites, but new versions are being presented continually. Recently there has been an enthusiastic revival of the all-purpose cream — one cream for cleansing, stimulating, and protecting. It's a splendid idea, but the cream must, of course, be a good one, made of fine vegetable oils; otherwise your skin will suffer. Cream is very important in our western land, where we live so much out of doors, and where we have hard water and a long dry season, but since cleanliness is the keynote of skin beauty, it is a good idea to use both cream and soap.

There is one new soap scented with an exquisite perfume, and one that smells of a nice clean antiseptic. Perhaps a new kind of soap is what your skin needs. Did you ever try lathering the face twice? The first lather removes the dead skin and dust that has accumulated during the day, and the second lather gives you that super-cleansing that leaves your skin pink and shining. For variety you may like almond meal; it is an excellent cleanser. Be sure, however, to select an almond meal that is free from flour. There are one or two brands that contain more flour than almond meal. These will obviously not give you the same results as almond meal. (Names of dependable brands will be sent on request.)

A bath oil in sections where the *(Continued on page 40*

BURLINGAME PUBLIC LIBRARY Burlingame, Cal.

A HOME BEAUTY TREATMENT FOR *Crepey throats*

THEY'RE traitors—that's what a woman's throat and neck are," says ances Ingram, noted beauty adviser. 'raitors because they betray her age as thing else. When throats begin to inkle and look crepey, chins to sag into ds, and necks to show deep 'rings,' it's ıe to get to work. High time!"

Miss Ingram has worked out a complete rrective treatment for this common ılt, which you can carry out yourself, at me. No expensive beauty treatments needed.

"The trouble is," she explains, "when are young, Nature keeps our skins ople and firm and fine by supplying tain softening, protecting oils. But as grow older Nature loses interest and ess generous with her precious oils.

'Then we must ourselves supply them. re is the method to follow:

ST. Cover throat with a generous coating f Ingram's Milkweed Cream. Then from he hollow at the base of throat, stroke with firm strokes straight upward under he chin and outward under the jaws to the ears. Repeat until your skin and muscles eel a glow.

COND. Pat Milkweed Cream under the hin along the jaw-bone with the back of your hand. Slap smartly to bring the blood o the skin surface.

ote," says Frances Ingram, "that the y thing I ask you to use is Ingram's Milkweed Cream. It is all you need because it is a *complete* cream in itself.

"By complete, I mean a cream that combines in one everything the skin needs —the necessary oils, which like Nature's 'young' oils, keep it supple, firm and fine."

This is just what Ingram's Milkweed Cream does for the skin, as thousands of women can tell you. Some of the most famous stars in Hollywood say, "I owe my camera-proof skin to Milkweed!"

Try this simple treatment. You will be repaid in a surprisingly short time by seeing your throat firm up and lose its loose, crepey look. Send today for a week's supply of Frances Ingram's Cream and her treatment book.

A complete cream
everything your skin needs in this
ONE JAR

MAIL →

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526 MISSION ST., SAN FRANCISCO, CALIF. BC-45

I want to try your Milkweed Cream. Please send me a week's supply free and your Treatment Book.

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Ingram's Milkweed Cream

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The Daytime Fragrance

Bouquet Lenthéric, a double essence, created to make your day more fragrant and more exciting.

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Available wherever fine perfumes are sold. — Lenthéric, rue Saint-Honoré, Paris; Fifth Avenue, New York.

HOW TO USE BOUQUET LENTHERIC — In the morning, after bath or shower, apply freely to body. Spray on lingerie, gown or handkerchief. Spray over hair. Pat on forehead and temples, to relax and relieve fatigue.

Bouquet Lenthéric

THE DAYTIME FRAGRANCE

Quiet, but with a strange persistence

BEAUTY STYLE CHARM

water is hard is a necessity rather than a luxury. Not only does it soften the water and perfume your bath and you, but it gives you the ultimate feeling of true luxury. In addition to pine, a well-known firm now offers lilac, rose, and lavender to the odors used in their excellent bath oil. Little muslin bags filled with herbs and cleansing ingredients are another form of skin cleansing. One firm advocates dropping an herb bag into a quart of boiling water. This makes the water turn the color of strong tea, and smell like wet woods. You bend over the brew until your face is close to the water, so that your skin is exposed to the pungent steam that rises from it. After a few moments you wash with a special soap, and rinse with the "tea" made from the herb sachet, and *voilà*, your skin is clean once more!

With all of the cleansing gadgets and methods available, we can have fun while we make ourselves clean and beautiful — and today more than ever we must be clean to be beautiful. Our skin must look fresh and clear, and makeup must be used to increase that effect. One firm is even recommending the use of rouge all over the face — yes, nose and all — under your powder to give you a healthy, sun-kissed look. This is effective at night if you use a light shade of rouge.

Regardless of the condition of your skin, don't ever think you can't change it, because if you do think that, a very vital shining part of you is extinguished forever, and something very dull and stolid settles down in its place. Once the mind is closed to new ways of beauty, it shuts out a great deal more than a clear skin and a better figure. It destroys the personality and charm that is you, and takes a lot of fun out of this adventure we call living. Of course you can change your skin! That's a fact and not a fairy tale. Once in a while it is a good idea to check up on ourselves, because things can happen to us without our being completely aware of them. I've prepared an analysis chart which is, in a way, a mirror that will tell you things about yourself that you may not know. You may have one for a self-addressed, stamped envelope.

While we are on the subject of those things of which one is, oneself, unaware, here are two statements which came to my ears recently.

An important executive telephoned me the other day and said: "I wish you would talk to my secretary. She is very efficient, but I have to open the windows every time I dictate." Why is it that so many women neglect to use a deodorant? It is such a simple little beauty rite and makes such a vast difference in one's contact with others.

One of our readers who owns a smart shop in a western city writes: "There still seem to be a great many people who do not read the deodorant advertisements. In my small dressing rooms, perspiration odors are decidedly unpleasant, not only for my salesgirls, but for a customer coming in after a careless person has scented the place. In fact, I often have to spray the walls with cologne."

What, No Lipstick?

A group of us in a restaurant were wondering what it was that made a woman sitting near us look so odd. Suddenly we found the reason. She didn't wear any lipstick! Her pale dry lips in this lipstick age really made her conspicuous. Strange, isn't it, that only a few years ago rouged lips made a face conspicuous, and now unrouged lips make us stare. We all agreed that even the palest shade of lipstick would have made this woman look much younger and more attractive. Perhaps as she looked in the mirror alone, she forgot that others would see her in contrast with the faces around her, faces whose coloring would make hers look dull and faded. Next time you apply makeup think how you would look in comparison with others.

Four Nights in a Pullman

It takes a very clever woman to make a chic descent into an admiring world after spending more than two nights on a Pullman. It can be done, however, and one of the secrets lies in the equipment you take with you. You will want

Remembered—

for the wrong thing

Unpleasant perspiration odor follows you like a shadow

"And always afterwards, whenever he smelled the sweet simple fragrance of white honeysuckle, he remembered the slender dainty girl who first captured his youthful heart."

SOME of the loveliest memories cluster about certain odors — and some of the most unpleasant.

One of the things people always remember about an attractive woman is the aura of sweet, fresh cleanliness which radiates about her person.

And one of the things they can never forget is when a woman fails in this — when she offends with the repellent odor of underarm perspiration.

It follows her like a shadow. No matter how attractive she may be in other ways, she is remembered—and avoided—for this.

Smart women take no chances of offending. Because today underarm odor is so easy to control. With Mum!

The nice thing about Mum is that you can use it in a hurry. It takes only half a minute and protects you for all day.

You can use it any time — *after* dressing just as well as before. For Mum, you know, is harmless to clothing.

It's cooling and soothing to the skin, too. You can shave your underarms and use Mum at once. Think of that!

You can absolutely depend upon Mum to destroy every last lingering trace of perspiration odor, without preventing perspiration itself. And how important that is!

If you do not know the quick, easy protection Mum gives and the comfort which thousands of other women enjoy, give it a trial. Let us send you a week's supply *free*. Just address Bristol-Myers, Inc., Dept. HC-45, 526 Mission St., San Francisco, Calif.

MUM *takes the odor out of perspiration*

ANOTHER SERVICE MUM GIVES
Use Mum on sanitary napkins and enjoy complete assurance that you will never offend in this way.

WHY YOU HAVE *acid* INDIGESTION

New Facts About Gassy Fullness, Heartburn, etc.

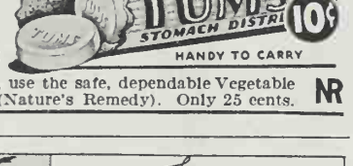
A New, Faster, Safer Relief

YOU have heartburn, gassiness, indigestion because hasty eating, wrong food combinations or other conditions cause *over*-acidity of the stomach. To relieve your distress, reduce the excess acid—but don't alkalize the stomach entirely, or you'll stop your digestion entirely. That is one of the dangers in drenching down half a tumbler of harsh, raw, alkalies. Also excess alkalies may seep into the system, affecting the blood and kidneys.

The new, advanced method is to take an antacid that acts only in the presence of acid. Such a remedy is contained in TUMS, the candy mint digestion tablet. After the acid is corrected, TUMS' action stops! If part is left unused, it passes out inert and unabsorbed. Try 3 or 4 TUMS the next time you are distressed. You'll be astonished at the quick relief—happy to have discovered a remedy that really "works," and is so easy to take. 10c a roll, everywhere. (TUMS contain no soda.)

Free 1935 Calendar-Thermometer, beautifully designed in colors and gold. Also samples TUMS and NR. *Send stamp for postage and packing to* A. H. LEWIS CO., Dept. 3J-DNN St. Louis, Mo.

TUMS FOR THE TUMMY



TUMS ARE ANTACID . . NOT A LAXATIVE

For a laxative, use the safe, dependable Vegetable Laxative **NR** (Nature's Remedy). Only 25 cents. **NR**

by DUVELLE
Makers of "LE GUI"

PANTOUFLE

PRONOUNCED: "PON-TWO-FULL"

PARFUM *Lady Slipper*

An Easy-to-Wear Odeur

Mothersills

SEASICK REMEDY

Quickly Relieves Travel Sickness

Cuticura Soap

World-Famous for Daily Toilet Use

Price 25c. Sample free.
Address: "Cuticura," Dept. 2K, Maiden, Mass.

B E A U T Y

liquid cleanser that you can use frequently, and with all the dust (that is, if your train isn't an air conditioned one!) and strain of flying scenery and vibrated reading, you will find an eye wash a life saver. A cake or a jar of cream soap is a welcome relief from the liquid soap that springs at you from basins in trains. A waterless shampoo and a cap or net will help to retain the wave that you had so carefully put in before you left.

A manicure kit and sleeping gloves are items of vast importance; if you've never worn sleeping gloves, by all means do so when train traveling, as they have an almost magic effect on dry, chapped hands. There's a new, very small nail brush called Petite that is just made for journeys, and don't forget that a rub with cologne makes a good substitute for a bath. With a few good beauty tools you may arrive at the end of a hot, dusty trip without looking as if you had been through a war. There are attractively packaged beauty kits available, or, if you wish, you may assemble your own in one of the rubber-lined traveling cases. An amusing little bulletin called "Worldly Wise" covers points about arrogant head waiters, tips, how to be at ease with strangers, what to do with your dog when traveling, etc. A stamped envelope will bring you this bulletin.

The Years After Forty

One of our letters brings us a flash of a tragic little drama—tragic, because it could have been so easily avoided. A mother whose days were so crowded with the endless tasks that confront the modern woman who wants to give her children everything that her limited income can give, neglected to do anything for her skin and hair except keep them clean. "I thought about my skin," she writes, "but I was always so busy, and now my girls are in college, and I hate to admit it, but they're ashamed of me!"

You may think as you read this that children who are ashamed of their mother's appearance are selfish and ungrateful, but from the youthful point of view isn't it natural for college girls to want their mothers to look well groomed and attractive? Youth has so much pride, and is so keenly aware of the opinions of others. Fifteen or twenty minutes a day spent on her skin would have saved this mother a heartache. Even the most crowded day can be arranged so that there is a brief interlude for beauty.

Don't let a day slip by without doing

PREVENT POISON OAK with POISONOK

[CONCENTRATE]

$1.00
U. S. Govt. Lic. No. 8

A remarkable preventive, it is taken internally, by drops, and "vaccinates" for an entire season. Used by the 9th Army Medical Corps in C. C. C. camps and by power companies for line crews. Immunization should begin at least two weeks before possible exposure.

In mild cases POISONOK will materially shorten duration of rash. In severe cases see your physician for injection and adjunctive treatment.

At your druggist

CUTTER LABORATORY
BERKELEY, CALIF.

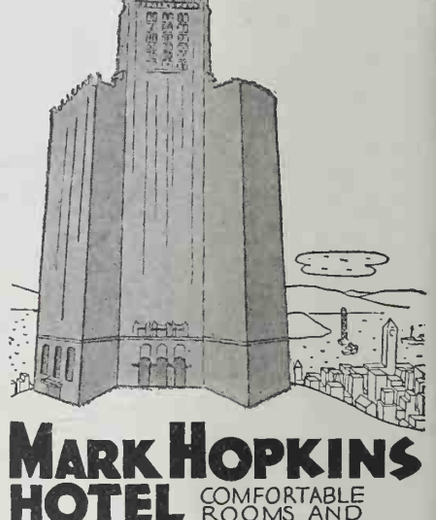
Send full information on Poisonok

Name _____

Street _____

City :

OVERLOOKING SAN FRANCISCO



MARK HOPKINS HOTEL

COMFORTABLE ROOMS AND HOSPITABLE SERVICE
GARAGE IN BUILDING
FOUR MINUTES FROM THE SHOPS AND THEATRES

FROM $4.00

GEORGE D. SMITH GENERAL MANAGER

2 DOG WORM CAPSULES Now Combined in 1

● Protect your dog's health; give him new "pep"; free him of worms . . . the cause of 75% of all dog ailments. It's easy now. No more guessing which kind of worms afflict your dog; the new Pulvex Worm Capsules expel Tape, Round, and Hook Worms in one dosing. No gassing, gagging, or harmful effects. At pet shops and drug stores, 75c, or write us direct. William Cooper & Nephews, Inc. 1932 Clifton Ave., Chicago, Illinois

BACKED BY 92 YEARS OF EXPERIENCE

PULVEX *Combination* WORM CAPSULES

Allen's Foot-Ease

IN THE NEW SHAKER TOP TIN
The antiseptic, soothing powder for the feet in a handy and convenient container for the dressing table and traveling bag. Sold by Druggists everywhere. Soothes tender, swollen feet. For Free Sample and Walking Doll address

ALLEN'S FOOT-EASE, LE ROY, N. Y.

E A U T Y

important things for your skin hair. No matter who you are or ere you live, your appearance is still r greatest asset. The years after forty e such glorious possibilities; poise n of experience; glamour softened graciousness; a worldliness tempered wisdom. Sometimes beauty begins at y.

ou Are vited

A special floral perfume display will held at the J. W. Robinson Com- y, Los Angeles, April 11th, 12th, h, and 14th. A magnificent display of vers which are used to create fine per- nes will be featured in all of the ndows, and two dramatized lectures l be held in the auditorium. Exciting v fashions, makeup secrets, interest- points about charm, romance, and fume will be included in the pro- m. A similar event will take place at White House in San Francisco on ril 16. I shall take part in both of se programs, and I hope that as many possible of you who live in Los An- es or San Francisco will give me the portunity of meeting you personally hese lectures. Watch for newspaper nouncements of exact date and time.

ew Beauty oducts

Leading department stores in the ger western cities have an interesting v perfume called Tweed. Light, yet histicated, its unusual blend will be lcomed by those who enjoy fine per- ne. A tweed linen bag in basket ave check, fitted with compact, lip- k, and Tweed perfume, is being roduced with this new fragrance.

A new line of nail polishes is avail- e, featuring interesting new shades led Bittersweet, Sunsetred, Sea Shell, l other fashionable colors for spring l summer.

The April beauty bulletin, which you y have for a stamped envelope, has ecipe in it for a beauty bath taken ly by Ninon de L'Enclos, the famous nch beauty who was so lovely at 91 t young men fought duels over her. ere is also a formula for a beauty ter made with fresh strawberries, sug- stions for a complexion diet, and re about charm. There are also avail- e booklets on perfume, shampoos, eping gloves, and makeup. One large mped self-addressed envelope is suf- ent to obtain all of these.

burn cools

Pain goes away... and healing begins... There is no scar... thanks to Unguentine

Unguentine does three urgently needed things for the victim of a burn, scald, gash, scrape, insect bite or other skin injury:

1. *It relieves the agonizing pain . . .*
2. *It keeps air, dust and germs away from the sensitive area . . .*
3. *It promotes natural healing without forming a scar.*

Whenever someone dear to you is injured, remember this: Unguentine will comfort and protect him. It is *the antiseptic in soothing ointment form.* It *stays* in prolonged, effective contact with the wound. It doesn't sting or stain the skin. And your doctor will approve.

UNGUENTINE, QUICK!

Unguentine is the first thought in first aid, because it takes the fire out of the wound at once. It is continuously vigilant against the germs of festering infection and blood poison. And Unguentine dressings do not grow into the wound, stick to the scab, or otherwise interfere with healing. Unguentine is the ideal all-purpose surgical dressing. More *active* than a dry dressing; more *convenient* than a wet dressing; it is *moist,* thus combining the virtues of both!

CONTAINS PARAHYDRECIN

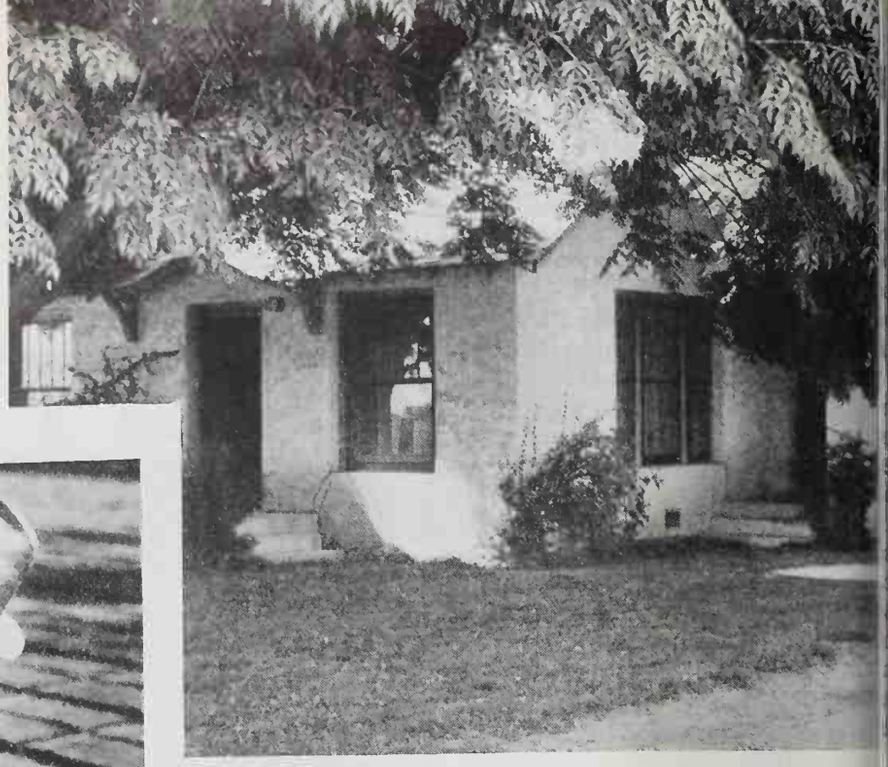
Unguentine is reliably antiseptic because it contains powerful antiseptic ingredients, notably, *Parahydrecin.* This remarkable substance is destructive to germs in a dilution as great as 1 part to 10,000 parts, yet does not harm or irritate human or animal tissue. Parahydrecin, the discovery of the Norwich laboratories, is exclusively confined to Norwich products: Unguentine, Norforms and Norwich Nose Drops. No other products contain it. *Remember that.*

Unguentine

The Norwich Pharmacal Company, makers of *Unguentine* offer a variety of other medicine cabinet necessities bearing the famous Norwich seal. They are of *known* high standard and uniformity.

1885 *Fiftieth* Norwich *Anniversary* 1935

FIFTY YEARS IN THE SERVICE OF BETTER HEALTH



Showing the making and laying of adobe bricks. Read the article for complete information

WESTERN HOME BUILDING AND MODERNIZING

IF YOU live in the Southwest, if you have a piece of ground to build on, and if you want a home, why not make it an adobe? Adobe enthusiasts think they are the best houses the world has ever known. And truly, their advantages are legion. They are cool in summer, warm in winter, and little fuel is sufficient to heat them. They are dustproof — which means so much to a housewife in a country where there are penetrating dust storms! Their thick walls make them soundproof, they are fire-resistant, free of drafts, sanitary, and, properly reinforced, they usually stand earthquakes well. Equipped with good cement foundation, they have even been known to stand through a two-day flood.

Anyone—man, woman, or well-grown child—can make the bricks; and any intelligent person familiar with standard construction principles can utilize any of the methods of earthwall construction without fear of failure. A study of the peculiarities of adobe construction and a few tests to determine the characteristics of the soil to be used, however, are a necessary part of the preparation.

There are five methods of adobe construction, each requiring a manipulation of moist or wet soil to "puddle" it. In the puddled state the soil grains are brought close together so that there is a mechanical locking between the angular soil particles, and so that the surfaces in contact can be cemented by the extremely fine clay particles in the soil.

The five methods are divided into two general classifications; the "cajon," in which the soil is used merely as a filler, being dependent upon other materials for its strength. Into the other classification fall the other four methods: poured adobe, cob, adobe brick, and rammed earth. The adobe bricks seem to be preferred in most California communities.

The bricks are molded from stiff mud, shaped in a bottomless wooden form, placed on the ground, dried for several days in the sun, unmolded, set on edge to season, and laid up in a wall by methods similar to those used in laying standard burned brick. The mortar is simply sloppy mud, laid in half-inch thicknesses between the brick courses. The walls should be at least 12 inches thick in order to support the roof, and a good cement foundation, as wide as the walls, insures permanence. One-story structures are advisable, on account of the lack of great structural strength of the material, but two stories are possible where the lower walls are made at least 18 inches thick, and where the reinforcement is stronger.

For the sake of economy in cartage costs, the soil to be used should be taken from sources as near the building site as possible. The maximum saving, of course, may be made if the soil excavated from the cellar is satisfactory for use in the walls. (Those who are not within reach of suitable clay materials will find that an excellent approximation of the adobe effect can be secured by the addition of rice hulls to a cement mixture.)

In California, the cost of an adobe house, including items for all labor, commercial materials, and equipment neces-

BUILDING

ary, is about the same as for a wood ame structure of similar quality. How-ver, where the owner does much of the ork himself, and uses second-hand aterials, such as old lumber, salvaged ire, and iron reinforcing rods, he can ut the cost to a marked degree.

The small adobe house pictured here, uilt several years ago by O. C. Yaussy ear Bakersfield, California, is a good xample of what can be done to provide comfortable home at low cost.

The house measures 54 by 28 feet, nd 4000 adobe bricks were used in its onstruction. The labor cost amounted two-thirds of the total price of the uilding, but Mr. Yaussy's own time ac-ounted for one-fourth of this sum. He ved $500 by using second-hand lum-er.

He took his soil from his orchard, here a heavy streak of loam ran across ie ranch, and his mortar mud came om the cellar excavation. The mixing achine was made from an old mowing achine and a Ford engine, and turned ut as many as 1000 of the large bricks day, and 2000 of the smaller size. he larger bricks measured 12 by 16 by inches, and the smaller, 6 by 16 by 4. wo bales of straw were used in the ixture. Permitted to dry for two days, e bricks were then taken out of the olds; the surfaces were scraped clean ith old license plates, and each brick as set on edge for five days before ey were ready for use. So hard were ey in the final state that they could be opped from the wagon without break-g.

The work was done in moderate eather, with the temperature at about) degrees. Extremely hot weather is ot favorable, as the heat has a tendency crack the materials.

Concrete lintels were used for the ps of doors and windows, as these ld the house together. The arches in e interior were also made over con-ete frames. Cables for reinforcement ere buried in the concrete. After the alls were up, the slanting roof line as made by clipping the bricks—easily ne with a heavy knife. A waterproof ment coating (which may be tinted) as plastered half an inch thick over e outside of the house, and the roof as made of asbestos shingles.

Mr. Yaussy had expert help from a an who had previously built two adobe uses, and whom he hired by the day. t times he had three or four other men help, all day labor. The work was ne when ranch activities were slack, no regular duties were neglected.

The actual construction is clearly ex-lained in a bulletin, obtainable for five nts, from the Superintendent of Docu-ents, Washington, D. C. Put out by

"I don't have to apologize to my guests any more"

"I'm using the **Johnson Wax Housekeeping Method** now and I'm proud to show people through the house anytime."

"What have you done to your living room, Dora? Everything seems to sparkle!"

"I've polished all my things with Johnson's Wax. The wax forms a regular shield of armor over everything. It saves the floors from footmarks and scratches. You never have to scrub a waxed floor."

"The finish on this cabinet is like satin."

"It's a very old piece. Johnson's Wax keeps the wood from drying out and it seals the pores so dirt can't stick to the surface."

"I wish my window sills stayed clean and bright like this."

"Just try waxing them! Soot and finger marks wipe right off a waxed surface. Sudden showers can't hurt paint that's protected with Johnson's Wax. It saves you money as well as work. Cuts dusting in half and saves the cost of refinishing woodwork. I wax other things too—picture frames, leather books, parchment lamp shades, metal radiator covers and enamel ice box—everything that's worth protecting."

You can rent the Johnson Electric Polisher from your dealer at small cost.

SPECIAL SALE

At your dealer's, pound can paste wax or pint liquid wax with long handled applier, regular value, $1.50. Both for **98¢**

Radio Program—"The House by the Side of the Road." Starring Tony Wons—Every Sunday Afternoon, NBC, Coast to Coast.

JOHNSON'S WAX

for Floors, Furniture and Woodwork

S. C. Johnson & Son, Inc., Dept. SC4, 56 - 12th Street, San Francisco. Enclosed is 10c. Please send me generous trial can of Johnson's Wax and very interesting booklet.

*Name*_____

*Address in full*_____

FULLER PAINTS

they last

In every neighborhood you'll find a Fuller Paint Dealer . . . with a Fuller Paint for every purpose.

BUILDING

the Department of Agriculture, it is entitled "Adobe or Sun-dried Brick for Farm Buildings." With the aid of this booklet, anyone, after a little experimenting, should be able to build a creditable adobe structure. — MARGARET REDINGTON REID.

Before You Decide on Adobe

The prospective home builder who is considering adobe construction will do well to make a special study of California and southwestern history in order that he may capture something of the simplicity and charm of adobe days. The following reminder comes from Torrey Connor, well-known western writer:

"A street of adobe structures, their walls white, or washed with faint pinks, blues or chrome — lovely splashes of color in the semi-tropical setting—such was the pueblo of adobe days, in California.

"The street began with the definite plan of a plaza, where town-folk walked in the cool of the evening. The *alcalde's* palace, the *fonda*, the market, and places of business necessary to town life, were grouped about the grassy square. Thereafter, the street wandered irresponsibly, the smaller red-tiled *casas* being set down anywhere, as a boy would drop a handful of pebbles.

"Usually, the towns grew about the farflung missions—sculptured beauty in their design, patterned on the architecture of Old Spain and the Moorish lands.

"In towns of more importance—the seaports, the seat of government — the residences were planned spaciously. Two stories in height, they faced the street; the wrought-iron grilles and the balconies, from which hung festoons of purple wisteria or garlands of fragrant roses, stood out like black lace against the whitened façade.

"To the rear was the patio, or court, upon which all the rooms opened; here caged birds sang, and flowers were mirrored in the waters of a mossed and lichened fountain.

"Days of romance, the adobe days: with broad-hatted, silken-sashed young men singing plaintively under these balconies, to shy though attentive young women behind the grilles; with the stately *dueña* herding her charges to the mission church, the shadowy interior of which was sweet with the incense of many yesterdays; with the *Commandante* and his leather-jacketed soldiers riding up and down the land; with the colorful *baile* in town, the visits to the haciendas of country cousins.

Easter and your windows

Easter is the season of recreation when nature discards her sombre winter dress and blossoms out in all her glory. It is the season for new apparel and new things for the home.

How will your windows appear when the rest of the house is dressed up for Easter? Will they still have their antiquated glass curtains and roller shades, or will they go modern with Ry-lock Venetian Blinds?

You can still get Ry-lock Venetian Blinds in time for Easter if you hurry. Start today by sending for our new book, "VENETIAN BLINDS by Ry-lock." Fill in the coupon carefullly and mail it today.

RY-LOCK COMPANY, LIMITED
2487 Washington Avenue
San Leandro, California
Makers of the Famous RY-LOCK Pickproof Door Locks

Please mail a copy of "VENETIAN BLINDS by Ry-lock" to:

Name.....

Street Address.....

City.....State.....

NEXT MONTH

Some of you have requested plans for studio apartments to be built over the garage. The May SUNSET answers this question for you.

BUILD YOUR FIREPLACE AROUND A SUPERIOR HEAT CIRCULATOR OR MODERNIZE YOUR PRESENT ONE

Enjoy the glow and comfort of an open fireplace with furnace efficiency.
It circulates warm air to far corners and adjoining rooms . . . maintaining an even temperature.
Heating efficiency approximately 70% as against 15% delivery of the ordinary fireplace.
Burns Coal, Wood or Gas.
SMOKELESS OPERATION GUARANTEED

State if building new fireplace or remodeling present one. Manufacturers
SUPERIOR FIREPLACE COMPANY
1046 SOUTH OLIVE ST. LOS ANGELES, CALIF.

UILDING

"The romance of that time may not recaptured, nor the glamour, but auty and utility have come to us as an ritage from the days that were.

"The houses, the storied missions that ve withstood a century's storms, liter- y sprang from the adobe earth; the aring arches, the classic colonnade— obe. Today, no less, a man may dig s house from his own plot of ground. dobe, or clay, is the cheapest building aterial known. And it so lends itself beauty!

"California has no monopoly on obe houses, even in this country, and Mexico, in France, in England, and other European countries, mud walls th, and without, the transforming uch of lime-wash, dot the landscape. t it remained for California to dem- strate that there is art in adobe."— ORREY CONNOR.

hy Not onsider Plywood?

In cabins and other types of con- uction where plywood can be used, e home builder will do well to inves- gate the new type which does not read or buckle when wet. This new lvantage has been gained without cost the strength and light weight found the old type. Like the old plywood, e new kind comes in large panels of rying thicknesses.

ly Theories on ireplace Construction

Having just read the article "When our Fireplace Smokes" by E. L. Cobb February SUNSET, and having had nsiderable experience with fireplaces, th good and bad, I should like to pass ong my observations.

Because hot air (and therefore smoke) llows circular lines of motion, it is ecessary to maintain certain relative roportions of fireplace and chimney. he capacity of the chimney should be ne-tenth of the fireplace opening. That , a fireplace 42 inches tall and 34 ches broad has 1428 square inches of pening. Hence a chimney measuring 2 by 12 inches is ideal for this fire- lace, 144 square inches being approxi- ately one-tenth of 1428.

Strange as it may seem, an 8 by 8- ch chimney will carry off more smoke an an 8 by 12-inch. The reason for is is that, as the smoke travels upward a spiral, two inches are left on each

THEY *shared a room (and confidences) at college. What more natural than this intimate scene, as Anne, now a devoted mother and home-maker, seeks advice from the famous Home Economics authority, her girlhood chum?*

"Officially, I COULDN'T SAY THIS

. . . but between ourselves, Anne, as friend to friend—

"In my articles and lectures, I must be impartial of course. But, confidentially, Anne, if I were buying a new range for my own kitchen, two advantages alone (not to mention others) would make me choose a *gas* range:

"First, *speed*. Gas is the only fuel that reaches full heat instantly. You never have to wait for burners to heat up; and what an advantage that is, especially at breakfast!

"Second, *economy*. A good gas range costs less to buy and install, and your monthly fuel bills are so much lower. By all means, my dear, choose gas."

• • •

Have you inspected the new, 1935 gas ranges? They are as different from the models of a few years ago as the new automobiles from their predecessors of 1929! Review these brilliant new features:

Smart, modern beauty of line and color . . . table tops for convenience . . . self-lighting burners . . . automatic oven-heat and time-clock control . . . smokeless broilers . . . rust-proof, insulated ovens . . . durable, easy-to-clean enamel and stainless metal finish . . . non-sagging oven trays . . . easy-rolling utensil drawers . . . flood-lamps to *light* your work and compact arrangement to *lighten* it.

See the exciting new models, displayed by your dealer or gas company. Learn how easily you can own one, on the easiest terms ever offered.

Quick Clean Economical
Gas
the modern fuel

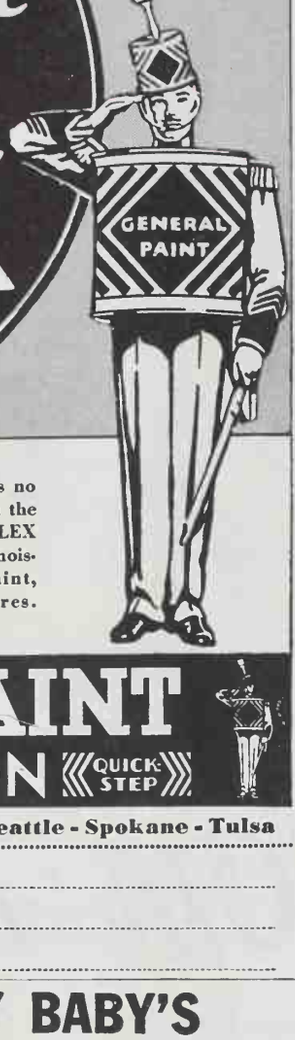
For cooking, water heating, house heating, refrigeration . . . appliances for every purse and purpose.

PACIFIC COAST GAS ASSOCIATION, INC.
(A non-profit service organization of which your Gas Company is a member)
447 SUTTER STREET . . . . . SAN FRANCISCO

General Paint Says

The makers of FLEX also manufacture 100% pure paints of unexcelled covering quality for all exterior and interior uses.

FLEX



TRY FLEX Top Dressing... needs no special skill to apply; then... polish the body of the car with the famous FLEX Super Wax. Seals out dirt; resists moisture. Sold at all the better paint, hardware and department stores.

GENERAL PAINT
FLEX CORPORATION QUICK-STEP

San Francisco - Los Angeles - Oakland - Portland - Seattle - Spokane - Tulsa

FREE COLOR FOLDER Address nearest office for FREE color folder showing 18 vivid FLEX colors and giving many uses.

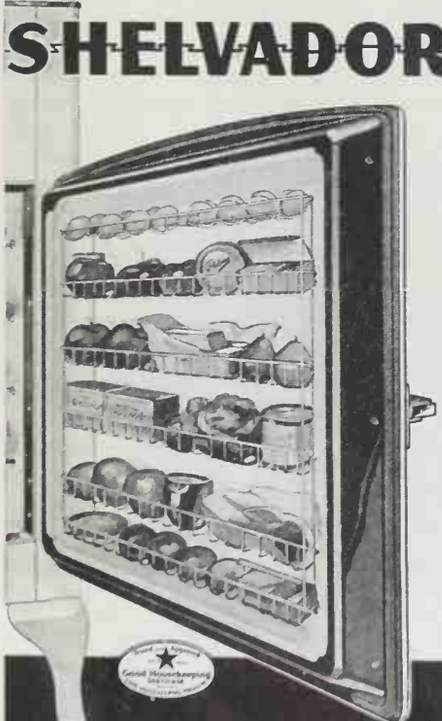
Name .....

Street and Number .....

City and State .....

This much more in a

SHELVADOR



EXCLUSIVELY IN
CROSLEY
ELECTRIC REFRIGERATORS

"MY BABY'S COUGH STOPPED ENTIRELY!"

thanks to "Moist-Throat" Method

"Little Ann coughed so hard," says Mrs. Betty Kammerling, of Columbus, O. "Doctor said 'Pertussin.' The first spoonful soothed the irritation; in 3 days Ann's cough was entirely gone."

Extract of a medicinal herb stimulates throat's moisture glands

YOUR THROAT and bronchial tubes are lined with thousands of tiny moisture glands to lubricate your tissues. When you catch cold, these glands clog and their secretion dries. Sticky mucus collects. You feel a tickling . . . you cough!

To quicken the throat's flow of natural moisture, use PERTUSSIN. The very first spoonful increases the flow of your throat's moisture. Germ-laden phlegm loosens, is easily expelled. Soon—relief! Safe for babies. Tastes good. Get a bottle now!

PERTUSSIN
Tastes good, acts quickly and safely

side for cold air. The smoke, unabl to accommodate itself to the form o the chimney, occupies only part of th space available. The consequent en trance of cold air into the chimney re sults in that disagreeable puff of smok which emerges from the fireplace wher ever a door is opened into the room.

Just as an 8 by 8-inch chimney is be ter than an 8 by 12-inch, an absolutel circular chimney is better than an 8 b 8-inch. This becomes the most perfe type because it fits the form of th smoke spiral, leaving no waste corne for cold air.—JOHN V. L. HILLPOT.

Take Your Home

(Continued from page 21)

going to use fir plywood for both roo and sides, I wanted the frame to b light and strong. In order to get th curve for the roof I soaked white pin 1 by 2's (cut 8 feet long) and, nailin one end of each to one end of a 7-foo long fir 2 by 2, I bent it over a 7-inc block in the center and nailed dow the other end. There were eight these, to match the eight floor joists.

In order to make a good solid joi at each end of my studdings, I decide to use 1 by 2 pieces and put one o each side of each joist. My rafters, wi their 2 by 2 crossbeams, were placed match the floor joists. The 1 by 2 stu dings were bolted at each end, to th floor joists below and to the raft crossbeams above.

Screening was my next step. Wanti the cabin to be airy, I put a 26-in strip of screen full length on bo sides, dropped 6 inches from the eav Then I nailed a 6-inch board full leng above the screen on each side. Th board acted as a stiffener and as anchor for the plywood panels I i tended to hinge over the screen, in t manner of awnings.

Now my frame was all up with t exception of the studdings at each en I used 2 by 2 pieces for these, two each end. At the rear I spaced them allow for a door 2 feet 4 inches wide

The plywood I used was three-p fir, cemented together with waterpro glue. It was sound on one side, a cost about three cents a square fo Cutting and fitting it was not ha The pieces for the roof run across, a as it comes in 4-foot widths, I had th joints. But by using the curved 1 by rafter I had a wide surface to nail and on all joints, both on roof a sides, I used 1½-inch batts.

Although all of the framework w bolted together, I used 4-penny na

UILDING

r the plywood. Small wood-screws ould perhaps have been better, but e nails seem to be holding well. The ywood curved nicely over the roof, d with the double studding along e sides, it makes a rigid job.

The door, which is 6 feet by 2 feet nches, is made of plywood. A glass by 20 inches is fitted into the top- ost panel.

On each side, where screen was used, nade three plywood panels, the cen- one 7 feet by 2 feet and the outer es 3½ feet by 2 feet. They are nged just above the screening and ay be raised or lowered from inside e cabin by control ropes. Into each ng panel I fitted a glass 18 by 20 ches, so that when the panels are wn the cabin is still light. These nels, when raised about 18 inches, ake perfect awnings.

The natural grain of the wood on the nd side of the plywood is a very easing one, so I stained it dark oak d applied two coats of varnish. This ish is holding up very well, giving indication of checking or warping ring the month the cabin has been use.

A regular trailer hitch was attached the front axle of the Ford chassis, d the "rig" follows the car nicely en on very sharp turns. Detachable ps are used when camping, and it is eferable then to brace the corners of e cabin with stilts, although with the rd chassis there is fair rigidity.

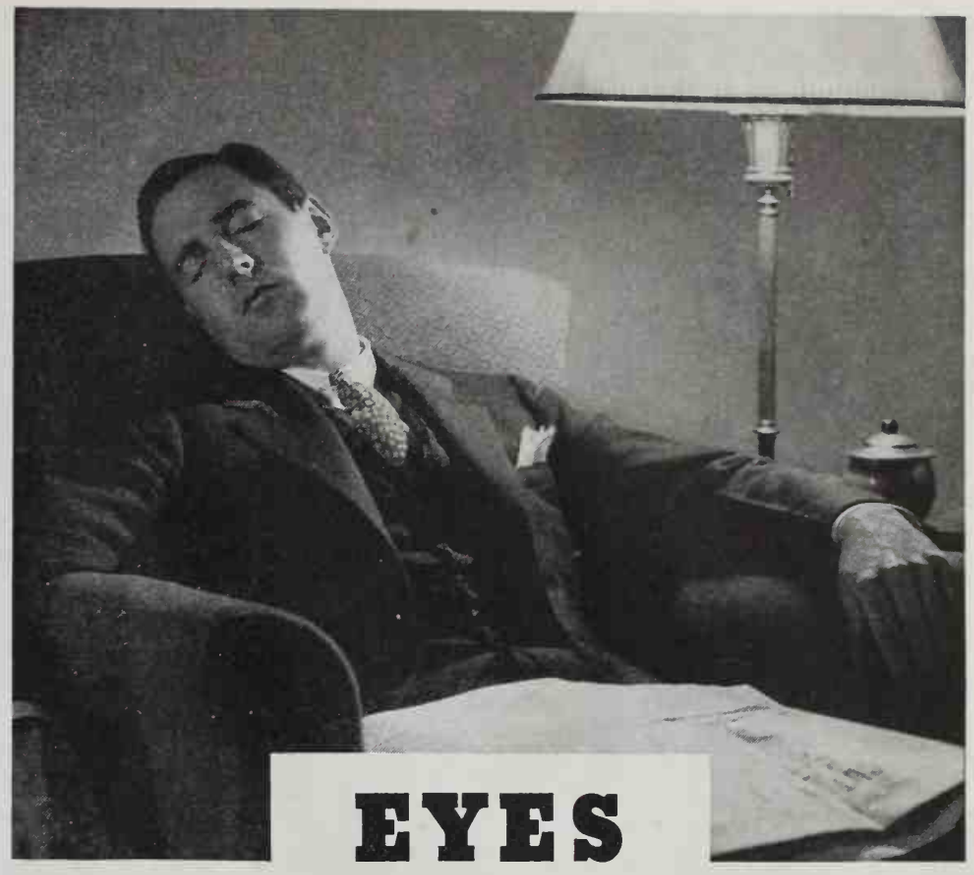
The entire cost of the cabin trailer s under 50 dollars. Labor would cost much, perhaps, as material, but any- e who can use tools can build one. e drawings show construction details d the picture shows the finished prod- . —RAY CARVER, Metaline Falls, ashington.

Prelude to April

N this darkness by myself I swear
hall not find again spring flowers in my hair,
r chide myself to hear dull tolling
churchly bells when I'd be strolling
wn the lanes of old May trees
here petalled walks were fairy seas
blossomed carpeting. . . .

I swear
by the folly of last year's kiss,
ound it young and thought it bliss;
bin . . . hurry, what's this in my hair?

—JAMES NEILL NORTHE.



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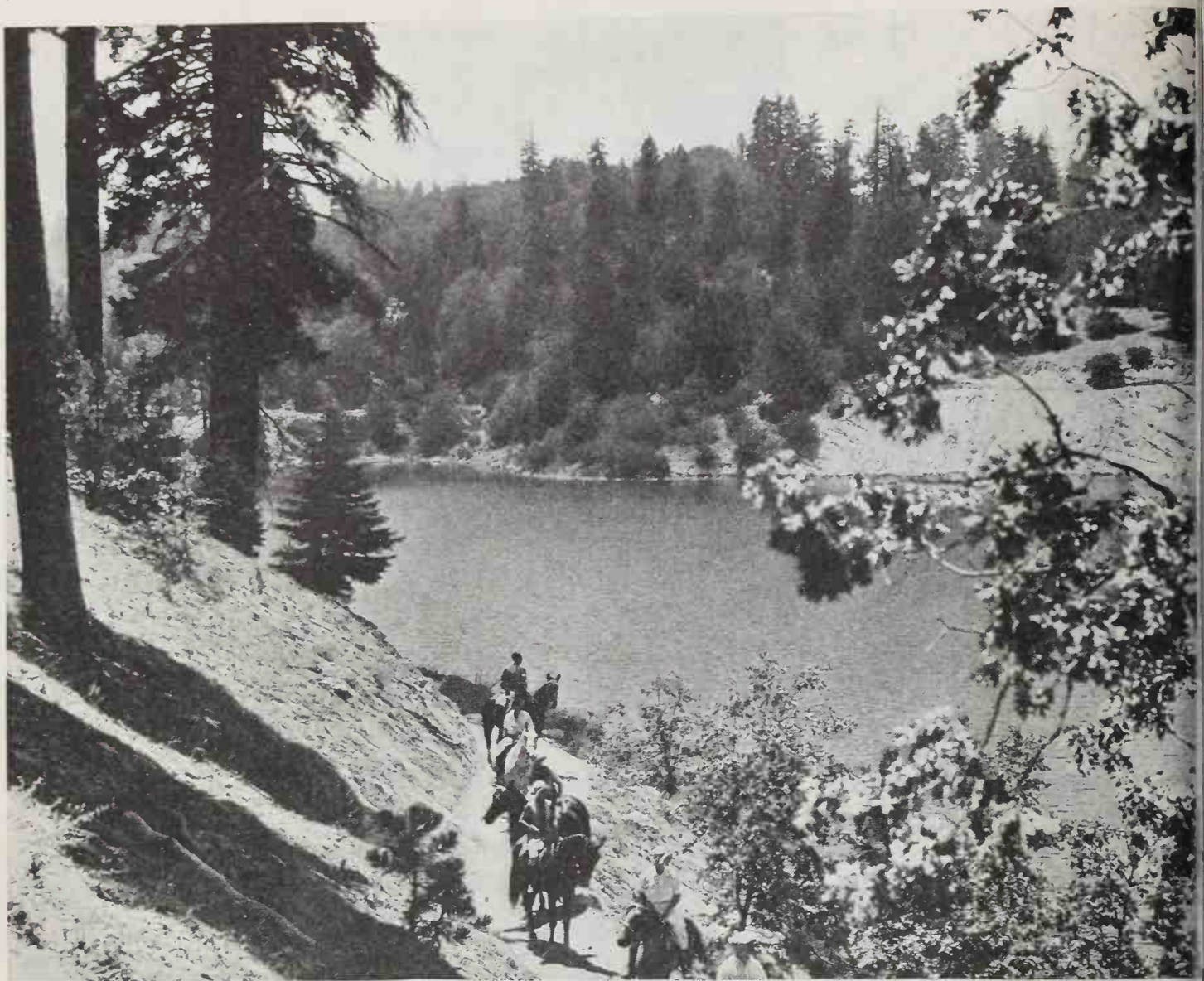

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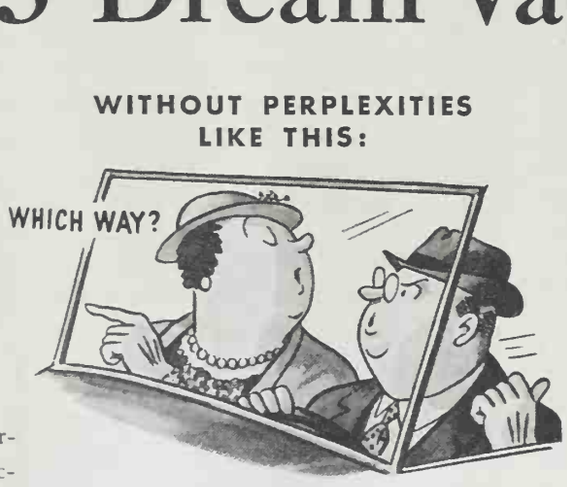

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CRUISE where it's glorious June all summer and the sun shines for 20 hours of the day . . . back to the Gold Rush days of '98 . . . to the land of the sourdough . . . the Northern Lights and the Midnight Sun. Cruise in modern comfort from Vancouver, Victoria and Seattle, for 2,000 vivid miles through the famed Inside Passage to Ketchikan, Wrangell, Taku Glacier, Juneau, Skagway, and back. Luxuriate on deck, play deck games, dance, gaze spellbound at "live" glaciers that soar skyward from the sea. Enjoy 36 hours at Skagway —to spend as you wish . . . go by rail over the "Trail of '98"—to Lake Bennett and West Taku Arm. Berth and meals on steamer included, except at Skagway.

Frequent sailings from Vancouver each week. Attractive fares and convenient connections from all Pacific Coast cities. Include the Canadian Rockies in your itinerary. Ask for illustrated booklets.

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TRAVEL

you with definite plans. There are thr steamship lines from the Puget Soun to Alaska, and good connections can b made to suit almost any vacation. In th meanwhile, we have sent you bookle descriptive of the trip to Alaska.

Flight of the Bats

"Allow two extra days on your tran continental journey over the Souther Route to see the famous Carlsbad Ca erns," says Mrs. G. B. Clements of Oak land, California. "Be sure to drive up the caverns in time to witness the fligh of the bats during the summer month Motion picture count reveals the sta tling figure of from three to five millio bats! At sunset they begin to spiral up ward out of the cave entrance in ev increasing numbers, until the air is bla with them. They always hold the sam course and spectators are never too clo to them. The flight lasts about thr hours."

Location of the Carlsbad Caverns: the Guadalupe Mountains of southwe New Mexico, 157 miles from El Pas Texas, and 30 miles from Carlsbad.

Bus service: From the railroad st tions in El Paso. Automobiles follo the same route.

Accommodations: Hotel and au camps at Carlsbad; an auto camp a good restaurant five miles from the ca erns, open the year around.

Clothing: A light wrap to wear noon, good walking shoes or oxfor for the trip through the caverns. It clean, safe, and comfortable in all pa of the caverns visited and about miles are covered in all. (Twenty-o miles have been explored but not ma ready for the public as yet.)

One trip a day: By foot, leave to cave entrance at 10:30 A. M.; by the vator, leave at 12:30 (50 cents a pers elevator fee; $1.50 a person guide fe

Lunch: At the Underground Ca teria, 60 cents.

Send a self-addressed, stamped en lope to the Travel Department fo folder on the Carlsbad Caverns.

Why Not Take the Children Along?

"But it is curious to see how childr though they love the change, want take with them their surroundings, th familiar playthings, when they go into the world," wrote George Sand Flaubert about her grandchildre "Aurare is packing her dolls' trunk, a

TRAVEL

ight-seeing, etc., and first-class accom-nodations on as fine a cruise ship as ver sailed the seas. The 54-day cruise rom New York sails July 3rd, return-ng August 26th, taking in countries as aried in interest and color as Spain, Africa, Mallorca, Holland, Scandinavia, British Isles, and France. Write the Travel Department for a folder on the Mediterranean-Europe Cruise.

Going to Europe?

Summer is London's season, England's ageant and festival time. An American n London has written *You'll Enjoy ngland* in booklet form, which is good ading for any prospective traveler to ngland. Write us for a copy. And on't forget to see the Aldershot Tattoo n England in June, perhaps the most olorful and spectacular of all their ageants. Definite dates will be an-ounced later.

For the motorist in Europe, the merican Automobile Association has ssued an excellent book *Motoring broad,* which contains all the informa-on necessary for motoring through any uropean country. The book sells for a mall fee to members. Automobiles ken into Germany by foreigners now ay no tax whatever for three months fter first entry. Write us for maps of estern Europe showing roads and outes. Please enclose the three-cent amp!

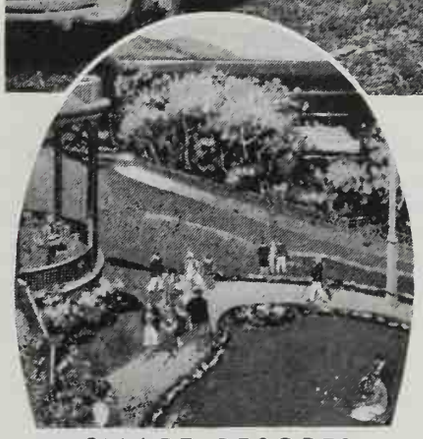
In conjunction with the maiden voy-ge of the *Normandie* (which vies with ne *Queen Mary* for the title of the larg-st ship in the world), a special boat ain will be operated from the Pacific oast through to New York. The *Nor-andie* Special leaves here June 3rd, rriving in New York the morning of une 7th, and the ship sails that day at oon. A special tour is being offered om San Francisco back to San Fran-sco for $900, including round-trip urist-class on the *Normandie,* and in-uding London, Copenhagen, Germany, udapest, Jugo-Slavia, Italy, Switzer-nd, and a week in Paris. Write us for folder.

You'll Want These Books

Twelve Wonders of the Western World is the title of a small book by V. H. Nelson (Danner Publishing Company, 50 cents), in which the uthor discusses national parks, lakes, aves, Indian country, and the big trees f the West. The book is more an ex-

adventure in CANADA

Land of Varied Vacations



SMART RESORTS

DO YOU LONG for the pungent smell of wood smoke and a little camp deep-hidden in a pine wood? And do your fingers itch for a tussle with a fighting salmon, trout, bass or muskie? Perhaps you hear the call of new motor trails and far horizons; or are you looking forward to gay times and gracious living at some smart summer colony?

CANADA, great nation under a friendly foreign flag, invites you to share with her people the varied vacation opportunities which only Canada affords.

Holiday land in Canada is as near as the boundary—it is as far as you care to travel. Whether you have only a few hurried days or whether long weeks of luxurious relief from strain lie before you, the vacation land of Canada is yours. And everywhere you go are friendly people who know your ways—helpful tourists bureaus, comfortable places to stop. The cost is within your budget, whether you plan to take advantage of the low cost of a trans-Canada train tour, vacation by boat along Canada's scenic coasts and inland waterways, enjoy a fun-filled stay at a famed resort or national park, rent an inexpensive cabin on the shores of a woodland lake or stream, or follow the motor trails, camping where night overtakes you and cooking your own meals along the way.

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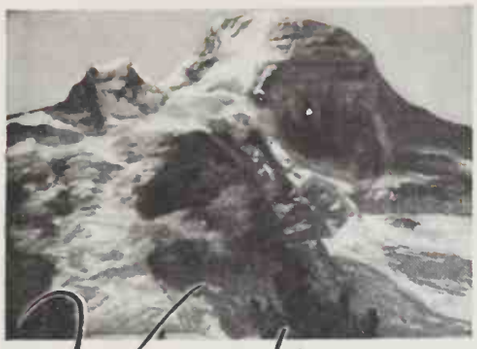

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Beauty spots in Canada's Rockies beckon to a new kind of vacation—Jasper National Park and Jasper Park Lodge, Mt. Robson, Monarch of the Canadian Rockies. At Jasper Park Lodge you can golf on a championship course—swim in the heated pool — ride trail — climb — motor — fish for fighting trout in Maligne Lake—enjoy the delightful social life at the Lodge or the quiet seclusion of your own cabin.

Get away from sizzling pavements for two glorious weeks—cool nights, refreshing days. Complete the Triangle Tour—on through broad valleys—past majestic mountains—see quaint Indian Villages with totems—Prince Rupert, thence south on sheltered seas of the Inside Passage—or north to Alaska, "America's last frontier."

Take advantage of one of the four 11-day luxury cruises by the Steamer "Prince Robert" to Alaska—June 28, July 12, July 26 and Aug. 9—including Skagway, Sitka, Taku Glacier, Juneau and many other interesting spots. Minimum fare $100 — all first class, outside rooms — from Seattle, Victoria, Vancouver.

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TRAVEL

planatory book than a guide book, and seems to answer all those questions that inevitably arise about parks, lakes, etc. It may be ordered through the Travel Department.

There is always a fiesta in Mexico, somewhere, and the fiesta is well worth anybody's time. Says Author Erna Fergusson in her *Fiesta in Mexico* (Knopf, $3.00): "Seen for what they are and with an eye which can also take in the audience, the Mexico fiestas offer a varied and unforgettable, poignant picture of those people.... In their dances is the rhythm and tempo of pre-Cortesian Mexico. Always these people make one feel the timelessness of a country where simple life changes no more than the dull green mountains standing aloof from the sky." The book presents not only a very detailed, graphic description, as well as the history and origin of the native Mexican fiesta, but it is unconsciously an invitation to Mexico — and certainly well worth the reading.

Branding Irons

(Continued from page 16)

famous old-time irons as those of Indart, San Benito County, 1851, and thereafter down to this very day; a Henry Hildreth iron of the '40s — a crude H-I which, Mr. Norris says, rustlers made into a so-called "sash" brand (window sash) by adding top and bottom lines; a brand of George Harlan's, who started west with the ill-fated Donner party in 1846 but who had the good sense or the good luck to keep to the old trail at the parting of the ways in Utah, and who reached California safely, driving his 50 head of beef ahead of him; the Jeremiah Fallon brand — J and F on one stem; one of the old Alviso family brands — a really beautiful piece of primitive design, taking the form of what cattlemen call a "Flying A"—that is, a letter A with flourishes top and bottom that might be imagined to represent wings; and another A that belonged to an old family of Clarks. In this connection a story comes to light: the story of the four brothers Clark—Amos, Alpha, Albert, and Alford, who made life unhappy for creditors by always saying, each in his turn: "I'm not the A. Clark who owes you money, neighbor; that's my brother!"

The very names of those old stockmen have a flavor and tang to them, it seems to me: Robert Berry, Rodriguez, Beckwith, N. D. Dutcher, Ed Callahan, Vic Wilson, McLamoore, and so on. And their irons, each widely different, on examination, from the others, seem to me also to express something of the

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For literature and information ask any travel bureau or see FRED L. NASON, *Gen. Agt., 152 Geary St., San Francisco* W. MCILROY, *Gen. Agt., 621 S. Grand Ave., Los Angeles*

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haracters of the men who designed and sed them. And there are two angles to his collecting of Mr. Norris' that will ppeal to any hobbyist: the finding of n iron, the original ownership of hich is not known, and the search for he irons of well-known cattlemen some f which must be in existence somehere, but which have not yet been rought to light. All of us who have obbies know that either the unidenfied iron or the lost iron would so ntrigue Mr. Norris' interest that neither pace nor time, money nor pains, night or day, heat nor cold, nor the buffetings f an adverse fate would prevent his ursuing *that* inquiry till something me of it! And so he has several irons ith stories of research and investigaon that run over a period of years.

Not all Mr. Norris' irons are such arly ones, of course; he has many conemporary brands represented and more eing added constantly. All of them peak romance and interest and history nd the fascination of range life to us; f course, the older ones are more thrillng to handle and examine, but all of hem bring to mind pictures of roundps and riders, strays and mavericks, ight herding and "the long trail"—all f them represent the very stuff of which he West is made. And so this collecion seems to me a very good one to tart here with, if you and I are going o have occasional chats about those obby riders who wear, not boots and carlet jackets and tight breeches, but chaps" and a faded shirt with a neckrchief; who do not mount thoroughreds or high-school hobby horses, but who, to keep in character, are riders of obby bronchos—western from Stetson to long-shanked spurs!

A Week-end from Everett, Washington

No glimpses behind veils of mystery; o hours crammed with danger, thrills, nd excitement; nothing more ferocious han a startled young doe dashed at us rom the fastness of the forest; and here was nothing more difficult to surmount than the Cascade foothills.

From Everett, Washington, we drove o Verlot, and walked the ten miles rom there to old Monte Cristo, folowing the old railroad track. Deserted ince the gold rush days, even the raiload to Monte Cristo has stopped. Nothing remains but the old hotel keeper, who gave us bed and board. We had arrived at the spot of forgoten glories in the early evening, in time o see the sun caress the top of each tall fir tree and fit gently to the crown of

Adventure Beckons!

This Summer plan to visit scenic British Columbia . . . enjoy the thrill of a trip "abroad."

It's an easy trip—by rail, water, 'plane, motor stage—or in your own car over the Pacific Highway (U. S. 99), or via the Coast Route (U. S. 101). At most, a one-to-three days' journey—to this cool, northern vacation-land.

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Upper: Victoria B. C. Lower: Harrison Hot Springs, B. C.

Entering Canada no passports are required at the Border, and in a matter of minutes you will be in Vancouver with scores of nearby attractions; Harrison Hot Springs, the "Spa of Canada;" picturesque Fraser Valley, historic Cariboo "gold country," and 4000 ft. high Grouse Mountain Chalet. Two hours' sail across the Gulf of Georgia is Victoria, centre of one of the loveliest natural playgrounds in the world, in which is the far-famed Forbidden Plateau, Malahat Drive and scores of smart sea-side resorts.

British Columbia combines every kind of vacation delight. It is a land where rod and gun, saddle and lariat, tennis racket and golf sticks, skis and bathing suits are in daily demand. You will be in a "foreign country," where unusual shops and unfamiliar sights and sounds add new thrills to a memorable vacation.

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TRAVEL

each majestic peak a nightcap of purple velvet.

In the morning we set out on the trail, for not a hundred yards from the hotel the foothills rose straight into the air. The trail was a series of switchbacks, and after a couple of hours of climbing we came out onto a level heather-covered plain — the top of Poodle Dog Pass. At the very center is a small dog-shaped pond. Five minutes more brought us to the edge of a larger lake, a crystal mirror in a setting of jagged, snow-capped peaks. On one bank a glacier, clinging to the foot of a high black pinnacle, dips its toe into the icy water. A bright sun singled out each sparkling crystal of snow and threw into prominent relief the gloomy grandeur of each somber, silent promontory.

We lunched amid the heather and then started down the other side of the pass, shadows lengthening as the sun stole down the long valley. It is hard to recapture a moment like that—the beauty of a clear stream stealing under moss-covered logs and bouncing over granite rocks — the utter detachment from anything harsh or hard, the peace and quiet that come to one when the woods are full of soft evening sunlight, and the musical, intimate sounds of the wild folk preparing for the night. That was really a week-end — all life had merged, it seemed, and we were with and of Nature. Thanks for listening!— H. C. LARSON, Everett, Washington.

An Orient Cruise in June

If you are going to the Orient this summer, this cruise will interest you. The all-inclusive 55-day cruise on a one-class ship leaves San Francisco June 7th and Portland, June 25th. The tour, including all expenses, is $395, and a special escort will conduct the party through the Orient and Manila. An optional tour including Peiping is available. Write us for a folder, enclosing a stamped, self-addressed envelope.

Trail Blazers to Cobb Mountain

Here's a good Samaritan! Mr. C. H. Bryant of Berkeley, with his small grandchildren, camped in the vicinity of Cobb Mountain in Lake County last summer, and conceived the idea of climbing the manzanita-covered mountain to the top. The venture grew into a gesture, with the result that Mr. Bryant and his tiny grandchildren made and

AIR-CONDITIONED
"HOTEL CAR TOURS" *through* MEXICO

We think you'll enjoy *this ideal way to see Mexico.* An AIR-CONDITIONED "Hotel on Wheels" (with its own kitchen and cook, its own food, its own roomy Pullman berths and a spacious cafe-lounge) that serves as your private hotel and restaurant everywhere in Mexico except for the stay in Mexico City.

The "Hotel Car" leaves Tucson every Monday; cruises down Southern Pacific's West Coast Route; includes visits at such interesting places as Mazatlan, Guadalajara, Guanajuato, Mexico City, Uruapan, etc.; and returns over the National Railways of Mexico line to El Paso. Time in Mexico: about three weeks; time in Mexico City: eight days.

Low fares and a favorable exchange make the tour very reasonable. For information see your *travel agent* or Southern Pacific agent or write F. S. McGinnis, 65 Market Street, or F. N. Puente, National Railways of Mexico, 541 Monadnock Building, San Francisco, California.

SOUTHERN PACIFIC LINES — NATIONAL RAILWAYS OF MEXICO — SUD PACIFICO LINEAS

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On the Big Blackfoot River in Montana, in the heart of the Rockies. This is a real ranch. Our business is raising cattle, but we get lonesome. Come up and ride, fish, swim & relax. Let us send some pictures & more information.

Write to **SEVEN-UP RANCH**
LINCOLN, MONTANA

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Don't forget that SUNSET Travel Department wants travel tips and ideas. Everything that is used is paid for at regular rates.

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Monadnock Bldg., San Francisco or
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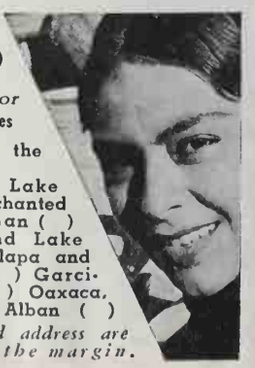
Please send data on the points checked (x):
Guanajuato ( ) Lake Patzcuaro and "Enchanted Isles" ( ) Uruapan ( ) Guadalajara and Lake Chapala ( ) Jalapa and Texolo Falls ( ) Garci-Crespo spa ( ) Oaxaca, Mitla, Monte Alban ( )

My name and address are written on the margin.



T R A V E L

narked an excellent trail to the top of his mountain so that other vacationists nd campers in the Lake County region night also enjoy the view from the top. Clear Lake, Mount Konocti, and Middletown are visible from the top of Cobb Mountain and, according to the remarks of a few hundred hikers who ave left their signatures in the record ook on top of the mountain, it isn't a ard climb.

Foiling Ants n Camp

Do you have trouble in keeping the nts out of your camp food? J. R. Plane f Seattle, Washington, has an idea. "A trip of cotton from your first-aid kid, wrapped around the rope with which ou hang your cupboard, or around the egs of the camp table, will absolutely op the little pests."

Tourist Cabins

Auto camps are no longer auto camps n the old sense of the word, but miniature bungalows of modern architecture nd convenience, designed for the comort and enjoyment of the motorist. So umerous are these tourist cabins on ne West Coast that no matter where ou are, there is usually one to be found earby. Folders have recently been issued listing the better class of recommended tourist cabins all along our vestern highways, and a copy will be ent to you for a three-cent stamp.

WHEN MAKING TRAVEL INQUIRY LEASE USE THIS COUPON

TRAVEL COUPON

We plan to go to.....

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We want to go by:
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We want to spend about $.....

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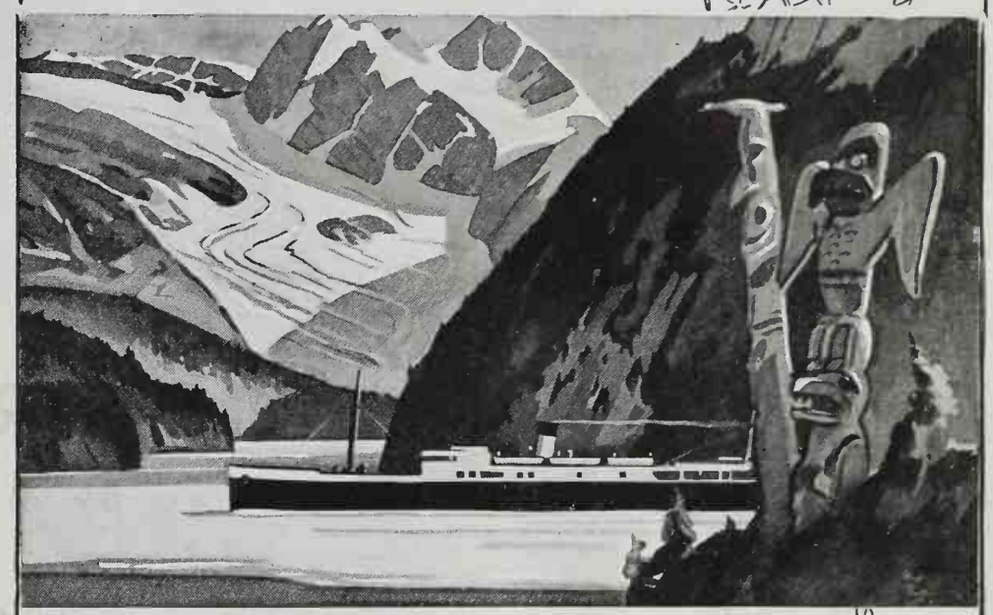
Cruising

A LANE OF GLASSY WATERS



CLEAR THE DECKS FOR ADVENTURE! We're sailing the beautiful cathedral aisles of the famous Inside Passage to Alaska – cruising a thousand-mile ocean lane so subtle in its witchery that it has become the "Lover's Lane of the Seven Seas."

You will never forget your Alaska cruise, for, if one may say so, nature becomes boldly flirtatious in Alaska. You'll be greeted by warm days and delightfully cool evenings. Your eye will first follow snow-capped peaks that plunge from the sky to the water's edge, and then hike out with regiments of spruce and pine that stalk the mountain sides and march along the nearby shores. Alone reason enough for you to see Alaska, are the mighty living glaciers. There will be treasured hours sailing deep-walled fjords. There are roaring rivers, misty waterfalls and leaping salmon to see . . . cool trails leading to flower-carpeted valleys and jade-green lakes. Those vivid days so brimming with interest while exploring ports-of-call will always be remembered. Here you will catch up the rich native lore in grotesque totems, and sense the intrigue of early Russian days and the madness of gold days.

Long after other vacations are "put away," you'll be telling long tales of your cruise "up under" the Midnight Sun. Here is an exceptional vacation-adventure deserving of the whole family . . . and best of all, it takes but regular vacation time. As a matter of fact, we are the only steamship line that takes you to *all* Alaska. So you'll be wanting the Alaska vacation literature the coupon will bring you.

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GOOD-NATURED MAP

Send 10c for good-natured map of Alaska. Instructive . . . humorous, of interest to the whole family.

See your Local Travel Agent or Dollar, American Mail and Pacific Steamship Lines.

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GARDEN SERVICE DEPT.

Conducted by MARIE OLSSON

MR. HAL TIBBETTS, best known as an entomologist and as former park superintendent of Berkeley and first city forester of Los Angeles, deserted his experimental station in Browns Valley last week long enough to drive to Berkeley to discuss pest control with us. Upon entering his local office, we immediately began talking "shop."

"There are estimated to be four or five million different types of insects in the world," he commenced. Your reporter gulped, sharpened a few more pencils, and settled herself comfortably, preparing to write no less than a volume on this important garden task. "Only a small percentage of this number, however, may be classed as injurious to our plants," continued Mr. Tibbets. Finally he assured me that more than 90 per cent of these injurious insects may be divided into three classes—with only three different types of insecticides necessary on the garden medicine shelf for their control.

As we continued our interesting session, I realized that pest control is not the complicated task many amateur gardeners believe it to be.

If, when you examine your plants, you discover that the foliage or portions of the plant have been eaten away or destroyed, you know that the injury is caused by chewing insects. In this class the most common are caterpillars, beetles, and worms. Most of these insects inhabit the plant and are easily discernible. Since they feed on the leaves and stems, a stomach poison, such as arsenate of lead, must be applied to the plant. For garden use it should be a basic lead rather than a standard lead. The latter, although more efficacious in destroying insects, is likely to injure the foliage or even destroy tender plants. The lead arsenate may be used as a spray or a dust in accordance with the directions on the container.

If you cannot find any pests on your plants, and yet discover that the foliage is being devoured, you may blame this condition on nocturnal feeders such as sowbugs, snails, slugs, cutworms, earwigs, certain types of beetles, and on transient feeders such as grasshoppers. The answer to this problem is a good poisonous bait. Certain home-mixed baits will be effective, but the popularity of such a poison often depends upon the season, or the appetite of the feeder. None of these home-made preparations, however, can compare in attractive qualities or in deadliness with scientifically prepared and tested baits which are sold under trade names.

"It may interest you to know," remarks Hal Tibbetts, "that there are almost 19,000 separate formulas for poison baits. We have experimented with all of these, scattering the various baits at hourly intervals during the night, in different sections of the Pacific West. Only one in each thousand of these formulas proved effective." All reputable commercial baits are subjected to similar rigid tests before they are placed on the market, thus insuring the gardener greatest success.

Calcium arsenate and bran plus a pleasing attrahent are the basic constituents of such a killer. In applying the bait, best results are achieved by regular applications at weekly intervals for three weeks. For a thorough job in a home garden 40 by 80 feet in size, 25 pounds of bait will be sufficient for one year. This will kill old feeders as well as hundreds of young ones which are hatching every eight or ten days during this month and next. Use ten pounds of this entire amount for the first application. The second week, apply eight pounds; and the last week, use the remaining seven pounds.

Before the bait is scattered, the entire area should be sprinkled thoroughly. Then allow a short time for the foliage to dry off so the bait will not adhere to it. It's a good procedure to water the garden before dinner, then after the evening meal go out and spread the bait. Modern baits are not injurious to a lawn, so scatter plenty here, as well as in the flower border, the rockery, the edges of the garden, and the wood pile and compost heap.

The third type of insects, most common and most injurious, is the sucking type, such as the mealybug, red spider,

aphis, thrip, and white fly. They do not eat the plant parts; instead, they suck the plant juices. For this reason, stomach poisons will not kill them. A poison spray is required which will hit the insect and eventually penetrate the body. These sucking insects are best controlled by an oil spray, an oil nicotine spray, or a few of the *pyrethrum* or *pyrethrum derris* (an organic compound) sprays. The spray must be capable of washing off the waxy covering from the insect, and must contain a poison which will penetrate the body and kill it. The oil removes the waxy covering, thus permitting the entrance of the nicotine or pyrethrum. If you will spray with such a material at ten-day intervals during the growing season, you not only eradicate these sucking insects, but will control rose mildew, also. Such a material may be applied at any time of the day.

Fallen leaves and other dead plant material should be gathered frequently, since a clean, neat garden makes for thriftier plants. The healthier your plants are, the more easily they withstand fungus and insect attacks. And stock your garden medicine shelf early in the season with SUNSET-advertised spray materials which illustrate this article. Then, if and when insect attacks occur, you will be ready to combat them immediately and effectively.

"Mums" for Every Garden

"April, May, and June are good months to start chrysanthemum cuttings," writes Mrs. Louise Jacobs of Monrovia, California. "Too early planting makes for woody stalks which are detrimental to the quality of the flowers. Newly rooted cuttings give better results than root divisions. Plant the cuttings deep, four to five inches at least, and then top off to only one inch above the soil level. For show sizes, grow only two stalks to each plant. When stalks are two feet tall, cut out one, keeping the better one, which is not necessarily the taller of the two.

"Regularity in watering will prove a well-rewarded virtue. It is neither necessary nor wise to keep them very wet during the growing season; too rapid plant growth often makes for impoverished blooms and weak stems. Plants should be hilled up slightly, since water around the stalks also weakens the stems. If watered by irrigation, wash the plants with a nozzle spray once a week in the evening. Overhead watering must stop when the first buds show color. Tie up plants early and often, and

Kill more GARDEN PESTS Quick!

UNION Garden Spray kills more aphids, mealy bugs, thrips, red spiders, white flies, scale and other sucking insects

THIS highly effective spray has a special nicotine-oil base and other active ingredients that enable it to kill a wider variety of sucking insect pests. It is, in effect, two sprays in one.

EASY TO USE—ECONOMICAL

Union Garden Spray contains soap and a special spreader. Simply mix it with water and it's ready to use. Makes a fine atomized spray that covers leaves completely, and thoroughly "wets" the insects. It is harmless to plants when used according to directions.

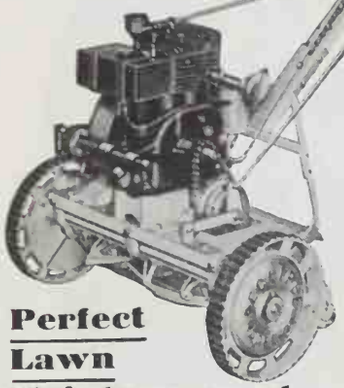
8 oz. bottle with handy measuring cup **50c**

—at leading seed, hardware, and department stores.

UNION GARDEN SPRAY

A PRODUCT OF THE UNION OIL COMPANY

Eclipse HAND AND POWER MOWERS



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Three Outstanding Power Models . . all with positive adjustment, self-sharpening feature, easy-starting, Briggs & Stratton 4-Cycle Automobile-Type Engine.

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Eclipse Hand Mowers—the only mowers with Automatic, Self-Sharpening and Finger-Tip Adjustment. Save yearly sharpening and adjusting expense. **Price $13.50, formerly $18.00. Write for Name of the Nearest Eclipse Dealer.**

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Please send me name of nearest dealer. I am interested in—(please check)
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A lovely garden requires protection against damage. Guard your flowers with

"Black Leaf 40"

This double-action insecticide kills by contact and by fumes. Kills quickly—no waiting for results. Is highly concentrated—thus economical. A little makes a lot of spray.

USE IT MANY WAYS

"Black Leaf 40" is versatile. It kills insects on plants and animals. Sprayed on lower branches of shrubbery it keeps dogs away. It kills poultry lice and mites when spread lightly on perches. Directions on labels and free leaflets tell how to use it to kill certain insects.

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DEMAND the genuine "Black Leaf 40"—packed in original, factory-sealed bottles. Sold by dealers everywhere

"Black Leaf 40" 5504

GARDEN

during the growing period apply one cupful of bonemeal and one tablespoonful of commercial fertilizer around each plant every two weeks, just before watering.

"Disbudding means not only the removal of all buds but one, but it concerns the removal of all side shoots during the growing season. Try to get them out before they are larger than half an inch, for if longer they leave unsightly stubs. Try pushing them out sidewise instead of snipping or pinching out with thumb and finger. Disbudding is best done in early morning when the plants are crisp — and the world so very beautiful. Using the little finger alone, draw the shoot sidewise and down with the finger, and the shoot will snap off clean and close."

Asters and Other Annuals

Valley gardeners may sow seed or set out aster seedlings this month. The culture of the China aster, which should not be confused with the perennial Michaelmas Daisy, is easy. Seed sown in April will bloom in August. Plants showing any signs of yellows should be pulled up and burned immediately before this blight has a chance to spread. Zinnia, French and African marigold, and salvia seedlings can be set out this month in Valley gardens. Petunia plants may also be set out now and should be treated as annuals.

We know one Valley gardener who has built a small sand box in his garden in which he sets pots containing cuttings. The sand is kept moist, which in turn keeps the soil in the pots cool and moist, thus aiding the rooting process. Cuttings taken in summer and fall need such added protection against drought and heat.

Dahlias in Adobe Soil

Do you suppose it is at all possible to conduct an instructive campaign that will prevent persons from scratching a little hole with a trowel, carelessly sticking in a choice tuber, sprinkling it every day, and then wondering why they can't grow prize dahlias?

At any rate, I am going to tell you how I raise wonderful dahlias in heavy adobe soil. In winter we spread coarse ashes and cinders, from the trash pile and fireplace, on the rough-spaded dahlia bed. Every two years we add a heavy covering of stable manure with lots of straw, and let this all remain on

You'll bless these SOFT-LEATHER, WASHABLE **Garden Gloves!**

So Comfortable— DIRT-PROOF and Outwear 6 Pairs of Fabric Gloves

A special process makes their lambskin leather amazingly soft, pliant and durable—gives you almost BAREHAND FREEDOM, with all-leather protection. Wash them regularly—wear them the year 'round for gardening, housework, furnace.

Ask for Eezy Wear at leading dept. stores (Housewares, Notions), central hardware and seed stores. Clip this ad as a reminder. If not at dealers, send 75c. We pay postage. Guaranteed. Women's sizes: Small, Medium, Large; Men's: Small, Medium, Large. The NATIONAL GLOVE CO., Dept. S4, Columbus, Ohio. *Also makers of* KREME-SKIN *Beauty-Utility Gloves for women.*

NATIONAL Eezy Wear GARDEN GLOVES

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COMPLETE SPRAY GUIDE FOR YOUR GARDEN!

Protect your garden, shade trees, fruit trees from pests with Sherwin-Williams Sprays. Efficient and economical. A little goes a long way. FREE guide tells what to use, how and when to apply. Ask your seed, paint or hardware dealer for your copy. No obligation, and you'll be surprised how it will help you.

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CUTS HEDGES 10 TIMES FASTER
Works electrically. Cuts toughest growth easily.
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SNAIL-FOIL A BETTER BAIT

QUICKLY KILLS

SNAILS • SLUGS • SOW-BUGS

A little SNAIL-FOIL around your young plants and seed beds is quick and sure death to our three most destructive garden pests.

For Sale by Your Dealer.

Genuine GARDEN PROTECTION

TEAM WORK

PRODUCES BEST RESULTS

Use GROZ-IT Pulverized SHEEP MANURE to loosen the soil. Supplies humus and organic matter ...makes it rich and mellow...a storehouse for food and moisture. Odorless ...guaranteed free from weed seed. 100 lb. bag $1.75.

For quick growth and vivid color, use GROZ-IT 5-10-4 PLANT FOOD. It makes plants grow like magic. Essential elements concentrated in proven formula. 10 lbs. 75c; 25 lbs. $1.50; 50 lbs. $2.25; 100 lbs. $4.00. Growers Fertilizer Co. 108 Davis Street San Francisco.

ORDER FROM YOUR GARDEN SUPPLY DEALER

GROZ-IT PULVERIZED SHEEP MANURE | GROZ-IT PLANT FOOD

YOUR GARDEN NEEDS BOTH

Now to Feed the FLOWERING FRUIT TREES!

CHERRY
CRABAPPLE
APRICOT
PEACH—PLUM

"It's a good idea" indeed, when you are ready to plant them, to put in the bottom of the hole and mix thoroughly with the soil that widely favored nutritious, but inexpensive fertilizer—

CALA-BONE
(AMMONIATED)

You should use it frequently when the trees are getting their early growth.

Home gardeners: remember, Cala-Bone meal is an excellent all-purpose, odorless plant food, stimulating and lastingly beneficial for all types of flowers, shrubs, bulbs, berries—and for your lawn. Directions leaflet on request.

GARDEN STORES CARRY CALA-BONE IN 25-LB., 50-LB., 100-LB. BAGS.

Pacific Bone Coal & Fertilizing Co.
Subsidiary of Consolidated Chemical Industries Inc.
405 Montgomery Street, San Francisco

G A R D E N

the ground until about April 1st. Then, after two or three deep spadings, we get ready to plant. We dig trenches eight or ten inches deep and three feet apart so that each ridge will take two rows of dahlias. I, as official planter, put a generous handful of sand in a hole some six inches deep, carefully place the tuber and add another handful of sand. I place a lath marker (to be replaced later by a stake), cover up the hole and let it alone.

If the weather is very dry I fill the ditches with water about ten days after planting, but usually it isn't necessary. If there is a late rain that wets the surface thoroughly, I very carefully break up the crust with a hand cultivator. By planting in April I have dahlias in heavy bloom from July to October. During the whole time they are irrigated every two weeks or, in very dry weather, once in ten days. The reward from observing these simple rules will be great, healthy bushes and great armfuls of flowers. The thing to keep in mind with heavy soil is to render the soil porous with winter mulch and to keep it porous by never sprinkling.—MRS. WILLIAM A. STONER, Los Angeles.

Flower Shows This Month

April 4 to 7: The Sixth Annual Spring Garden Show will be held in the Exposition Building in Oakland, California. The theme of the show is "English Gardens."

April 9: Wild flower exhibit by the California Spring Blossom and Wild Flower Association, Palace Hotel, San Francisco, from noon until 10:00 P.M.

April 10 to 14: Sixth annual meeting of the National Council of State Garden Club Federations, Los Angeles.

April 13 and 14: Flower Show of the Stockton Garden Club at Stockton.

April 13 and 14: Sacramento Spring Flower Show, at California State Fair Grounds at Sacramento.

April 27 and 28: The Santa Maria Spring Flower Show at Santa Maria, California.

April 26: Annual Rose Show of the Santa Clara County Rose Society, Municipal Rose Garden, San Jose.

April 26, 27, and 28: Tenth Semi-annual Flower Show of the Glendale Griffith Park Manor Garden Club, at Grand Central Air Terminal in Glendale, Califonia.

Iron sulphate used at the rate of 1½ pounds to a gallon of water will destroy dandelions. Apply with a sprayer.

FERRY'S PUREBRED SEEDS
Always Fresh—Every Packet Dated

Zinnias

Brilliant, new varieties easy to grow

In the FERRY SEED DISPLAY at a nearby store, you will find these beautiful Zinnias, easily raised from seed: *Huge Dahlia-Flowered Type* in lavender, orange, red, rose and mixed; *Double Giant Type*, orange, pink, purple, red, white and mixed; small, dainty *Lilliput Mixed*. Many others described on page 89 of our 1935 catalog, mailed free on request.

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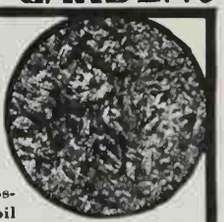
The Secret of **BEAUTIFUL GARDENS**



AMAZING soil sponges that capture escaping plant food, reduce water bills, and stimulate luxuriant growth, are now yours at little cost.

These sponges make possible soft, loose, fertile soil that allows circulation of air and the penetration of the sun's rays. They also act as a storehouse for plant food in solution so your lawn and garden can thrive.

Emblem-Protected Peat Moss is sold under various trade names by high-grade dealers of horticultural supplies. Send for interesting booklet, absorbency test tablets and name of your local dealer. All are free if you mail the coupon.

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LOOK FOR THIS TRIANGLE & SAVE MONEY
You pay more per bale for Emblem-Protected Peat Moss but it actually costs you less. The moss is of matchless quality, clean, uniform, and FULLY AGED. Holds life-giving moisture longer, makes soil building humus faster.

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FREE TEST TABLETS AND VALUABLE FOLDER

PEAT IMPORT CORPORATION, S.M.-4-35.
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Please send your booklet, "Peat Moss for Lawns and Gardens," and absorbency test tablets.

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YOUR LAWN works *overtime*—nearly twice as long as lawns in many parts of the country. Hence it's doubly important that you replace the eleven essential food elements your grass is constantly drawing from the soil.

Most fertilizers in common use—by-products such as bone and fish meals, manures, other things made from refuse—can supply only two or three of these vitally needed elements. But Vigoro, the complete plant food, will give your grass *all eleven* of them, in scientifically balanced proportions.

Vigoro is clean, odorless, safe . . . and economical because it always works.

Apply it either by hand or with an inexpensive Vigoro spreader, 4 pounds per 100 square feet.

Give your entire garden a square meal of Vigoro *right now*. See how it gives your grass strength to stay green and healthy through the summer's heat. See what profusion and flaming color it brings to your flowerbeds.

Made in California and Oregon factories especially for Western soils

Feed everything you grow...with

VIGORO

THE SQUARE MEAL

FOR LAWNS AND FLOWERS

Flowering Fruit Trees

(Continued from page 11)

an amateur near Auburn—I don't know his name—who is collecting them and has over a score of varieties. *Grevillea robusta* is a striking sight in bloom, but it, too, wants a warm climate. So I have few evergreen flowering trees now, but I can and do grow the winter-flowering wild lilac, *Ceanothus arboreus,* the earliest and most tree-like of the lot, and *Fremontia mexicana,* a rather straggly small tree full of yellow and rusty red flowers in spring, and with recurring bloom all summer and fall. And I have young trees of the quick-growing, August-flowering New Zealander, *Hoheria populnea,* somewhat suggestive of an evergreen birch with the additional charm of its lovely white flowers when such things are scarcest.

Had I a larger place with an impossible combination of several climates, I would plant our native deciduous dogwood, *Cornus nuttali,* in the Sierra section; the eastern dogwood, *Cornus florida,* both the white and pink forms, in my Seattle area; catalpas and pink-flowering horse chestnuts in my Portland climate; and redbuds, both our native *Cercis occidentalis* and the European *C. siliquastrum,* and the double red-flowering hawthorns in a fog-free place. If I had a tract with lots of moisture in air and ground, cool in summer and yet not very cold in winter, I would try the lovely red-flowered Chilean *Tricuspidarea lanceolata* and casually fling its name at visitors who showed signs of getting uppish over their rare plants. My garden will grow laburnums, so I have planted the newer hybrid variety, *Laburnum vossii,* as an improvement over the common *Laburnum vulgare* with its pendant clusters of pea-shaped flowers suggesting a yellow tree wistaria.

Some springs past, in John Wister's garden near Philadelphia, I fell in love, not with someone, but with something I felt to be beyond me—the deciduous tree magnolia. Beyond me, I thought, because this aristocrat likes leaf mold and peat and wants more water than is naturally available on my dry hillside. Moreover, at that time domestic propagation, the only source since the embargo on the importation of these Chinese trees, had not caught up on demand and they were very expensive. Now several forms of the hybrid *Magnolia soulangeana* are being offered and I have acquired *alexandrina* and *nigra* as well as the even finer *M. lennei* and the species *M. obovata,* all with large goblet-shaped white flowers variously flushed reddish purple. Sometime I hope to add the pure white *M. conspicua.*

But of all flowering trees for Pacific Coast gardens, I give first place to the forms of fruit trees selected for the beauty of their bloom rather than for the fruit. Their long season of bloom, from the first almond to the last crab-apple, brings the rhythm of spring to our gardens and gaiety and color for three months. Some, the apples, have a second season of effectiveness when in fruit, and others, the cherries, when their leaves color in the fall. I have written so often of the delights of this group of flowering trees that I shall now give only a few notes on them. With me they are already along with my daffodils, the feature of the spring garden, and will be even more evident and effective as they grow in size and the newer ones come into flower. All are of the easiest culture in central California and north; some are equally happy farther south.

Flowering Apricots

My season begins with the small and very early-flowering Japanese apricot, *Prunus mume,* of which I have the lovely Daybreak (Akebona) and another form. Dainty little trees are these, perfectly comfortable in a small garden, with clear pink double flowers. Next comes the cerise pink double-flowering plum, *Prunus blirieana* (offensively pronounced "bleary Anna"), a small, compact tree of the freest and most regular flowering habit with coppery purple foliage following the flowers. The single, taller, larger-growing *Prunus pissardii,* with almost white flowers, is better known, and worth adding to larger gardens.

The double-flowering peaches are successful along the Pacific Coast, and far better adapted to drier and warmer climates like that of southern California than most other flowering fruit trees. Coming in pure white, pale and deep pink, and rosy reds, with early and late varieties, their branches wreathed in flowers, they give a solid color effect that is unequalled. They are, moreover, quick growing and, unlike most flowering fruit trees, they enjoy pruning, which can be done by cutting branches for house decoration—for which purpose they are in a class by themselves. Their one drawback, susceptibility to leaf curl, makes me question a recent

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use of them as street trees I have noted, for they should be given a spraying each January with lime sulphur wash to eliminate, or at least greatly reduce, this disfigurement of the foliage.

Crabapples for Blossoms

The crabapples are less showy, more restrained, more delicate in effect, generally more shapely in habit of growth, and have an added advantage in that they all produce fruit which can be made into a jelly even superior to that from the regular fruit crabapple. And if you don't want jelly, the birds will appreciate the fruit. Often the crabapple near my living-room window is crowded with quails in autumn. From the many varieties a long season of bloom may be obtained and the particular type of growth for a special place may be found. And they are very hardy. I grow *Pyrus floribunda,* a shapely tree of medium size with pink buds and white flowers; its purple-leaved and deep reddish-flowered variety, *P. floribunda purpurea;* and the somewhat drooping and dwarfed pinkish-flowered *P. atrosanguinea.* My latest additions are *P. eleyii* and *P. aldenhamensis,* both with bronzy-reddish foliage and single red flowers. They are rather alike, so one is enough for a small place. Of the doubles I have only *Pyrus scheideckeri,* a small upright tree with white and pink flowers in large, profuse clusters, a midseason variety of fairly formal growth. In another garden I had Bechtel's double crab, a form of the American *Malus ioensis,* dwarf, late, and free, the rose-like flowers coming with, not before, the leaves. For this reason it is less exciting to me; moreover, its fading flowers turn a brown—which bothered me but may not affect you.

The Flowering Cherries

There are some things for which we must allow time. The development of character and physical beauty in a human being is one of them. Even so is this true of the Japanese flowering cherries. So it is never too soon to add one or more to your garden for its annual dividend of satisfaction and beauty. Domestic propagation of these was slow at first when they were shut out after the World War by quarantine; but now a wide range of varieties is obtainable. I can't say they are trees for every western garden, as these cherries are not fond of the combination of heat and drought often found in the South. There the one best bet is *Prunus cam-*

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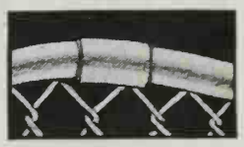

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panulata, from Formosa, a very early single rose red. But from central California north, the cooler summers and more abundant rains provide favorable conditions for all the others.

If I could have only one flowering fruit tree, it would be the single *Prunus yedoensis,* also known as Yoshino, a faster grower than any double cherry I have and eventually a tall, shapely tree over which one can become lyrical when it is a filmy cloud of white and pink, and which gives a suggestion of the eastern American autumn in the lovely fall coloring of its leaves. Unfortunately it is not commonly offered, but a fine form is now listed under the name Daybreak or Akebono.

The small single, somewhat bushy *Prunus subhirtella* would not be one of my first choices for a small place unless one wants the weeping form to plant where it will drip over a pool and double its beauty by reflection in the water. This is grafted on a standard of a more vigorous stock.

The double varieties of the Japanese cherries, with large, fluffy flowers of white or pink, have upright growth and eventually most of them make rather broad, low heads. As their flowers hang in clusters, it is better to have them above, rather than below, eye level where a choice of position is possible. Mt. Fuji (Shirotae) is the favorite double white, but again if I could have only one, my choice from the numerous varieties I am trying would be Pink Pearl (Tanko-shinju), early, soft pink and fairly vigorous; or Kanzan, also called Sekiyama, midseason and probably the best-known double, a deep pink; or the later Shogetsu (I remember its name by calling it "Sure gets you") an exceedingly free-flowering blush pink. Don't prune Japanese cherries and don't cut branches, for they keep badly. When the trees are young, cultivate shallowly and irrigate them till midsummer to assist a good annual growth. I am too old and too anxious to have a collection of varieties to wait to plant a new one each year, but certainly I can think of no better birthday present for a gardener or a prospective one than a Japanese cherry.

The Plum Tree

AGAIN *the mystery is flowing*
Greater, deeper than our knowing.
Then along the branches bare
Like wee bubbles from the air,
Start the buds.

Ever changing . . . ever growing
Till at last the white is showing,
Without thought and without care
Suddenly the bloom is there.
Spring is here.

—LUCILLE MACDONALD.

Garden Lighting

(Continued from page 15)

with the tree trunk, and it is quite dden.

Convenience outlets are cleverly dis-ised as rocks resembling the gray ld variety, or the sandstone type. Or, group of mushrooms, apparently owing beside the path, shields both tlet and plug from sprinkling sys-ns or rain. Tulips or Oriental lilies nceal within their tops not only elec-cal outlets, but switches or connec-ns for radio extensions.

To bring light into your garden is to ing added joy into your own life d the lives of those about you. And nen it is made lovely and complete, d, for the first time, your hand mo-ates the switch that can bring all this veliness into being, it is more than ely that your heart will echo, "The racle came . . . and then I knew that dream could make itself come true."

Brooms

(Continued from page 17)

uple of seasons. *Genista hirsuta cumbens* is a trailing broom scarcely o inches in height. I have mine at e edge of my pool where it sprawls ppily across a flat rock and trails its gers in the water beneath. It is a inty little plant with tiny, rounded ves and clear, lucent blooms which nd up like yellow lanterns on the iling stems.

The Spanish gorse, *Genista hispanica,* one of the joke plants of my garden. makes such a cushiony, soft-looking ound of foliage that visitors always op to pat it, but they always draw k with an exclamation of dismay, there are hundreds of sharp thorns lden away in that deceptively appeal-bush. It makes up for its thorny per when flowering season comes ng, for it covers itself with a mantle golden bloom which lasts for many s.

Genista dalmatica is one of my choic-treasures among the brooms. I have ather high in a prominent place in rockery—which it well deserves on ount of its many excellent qualities. makes a neat bushlet, rounded and metrical, which is crowned by fine ssed trusses of bloom, standing fine l straight—bright candles of gold, a ht quite unforgettable.

In all my garden experience I have dom found plants which have so v. faults and so many virtues as these all brooms. The larger sorts are so ll known in our gardens that it seems name that their small brothers should ntinue to be neglected and unknown.

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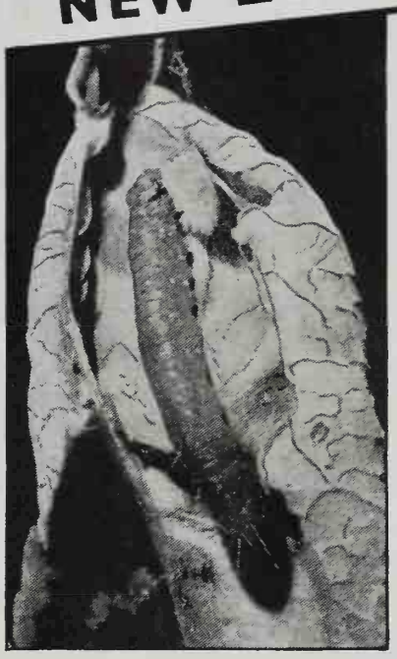

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In the orchard of the bishop's garden at Santa Fe, New Mexico—the garden described in Willa Cather's "Death Comes for the Archbishop"

Adios

THOSE of you who follow SUNSET month after month are aware that the back of the magazine is divided into five departments—western foods and housekeeping, travel, beauty, garden service, and western home building. You have noticed, too, that the editors of these various departments are always offering to answer specific questions for individual SUNSET subscribers, all of which means that every basket of mail brought to the editorial department forms one huge question mark.

At certain times of the year a large proportion of these letters of inquiry go to the travel department; during the busiest of the garden seasons, the garden editors are swamped with letters. Right now the building department seems to be receiving more than its share of the SUNSET correspondence—something that hasn't happened in a long, long time.

It gives us a real thrill to have a SUNSET reader write us that he is planning to build a new home. It is gratifying to know that (according to statistics) every $5,000 home erected puts men to work in 40 different states. It is a joy to help even in a small way to make those prospective new SUNSET homes more comfortable, more charming, more truly western. Because this building correspondence is so vital, so thrilling, it occurs to us that you may be interested in knowing just how we go about answering such letters.

First of all, we believe here at SUNSET that every home, even though it be small, should be designed by an architect. Therefore, when a subscriber writes us that he is planning to build, we recommend unreservedly that an architect be employed. If, however, the inquirer is not quite ready for an architect, one of our building consultants sketches out a rough plan which can later be completed or revised as desired. This preliminary sketch gives the family something definite from which to work.

In case the person merely wishes a collection of designs to study, we recommend "Modern Homes," a book of 100 western house plans, obtainable through SUNSET MAGAZINE at 50 cents a copy. If a small ranch house is desired, we mention the new government bulletin No. 1738, Farmhouse Plans. (Send to Superintendent of Documents, Washington, D. C., for this; price 10 cents.) When it comes to requests for cabin plans we suggest one or more of several books and booklets, depending upon the type of cabin desired. When the building problem is a technical one, an expert is consulted and the advice passed along to the inquirer. In case of remodeling or modernizing, one of our consulting architects gives practical suggestions.

We have always felt that more romance is built into western homes than into homes in other parts of our country. Since covered-wagon days, the westerner's home has always been his castle, his refuge from the dangers of the day. Hospitable lights have gleamed from his doorways, his windows have looked to snow-capped mountains and distant seas. The very lumber that shapes the rafters brings a fragrance from our own western woods, the plastered walls conjure up pictures of mission days when homes were made of mud. With such a background of tradition and romance, it is little wonder that a westerner will wait weeks for the waves to toss up just the right piece of driftwood for his beach-house mantel, or search days for just the right rock for his hearthstone. With such an inherent love of hospitality and western tradition, it is little wonder that our western homes stand out in national competitions as having been truly designed for living.

Hence in our SUNSET building pages we have a two-fold problem. Not only must we give you the latest and best in design, convenience, and economy, but we must remind you always that our western homes are not built of sticks and stones alone, but of dreams as well. We must ever keep in mind that the true western home is a blending of the past and the present, the out-of-doors with the in. If you have any suggestions as to how we can approach this western home-building program more dramatically, more helpfully, don't be bashful about writing us.—LOU RICHARDSON.

Sky Travel News

By **EDWIN C. HILL**, *The Flying Reporter*

● *New York:* His fifth star! Pilot Hi Little and each of his 125 fellow-pilots get a new one for each 1000 flying hours with United. This group of United "veterans" is far and away the largest and most experienced corps of pilots in the world!

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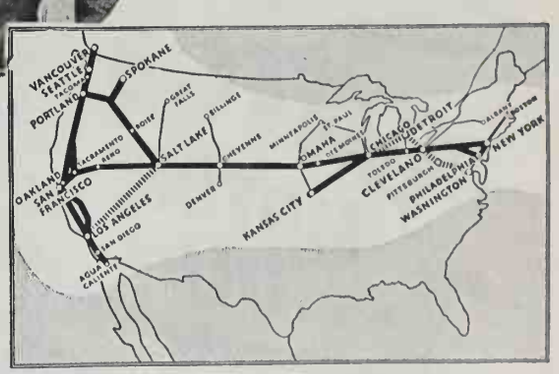
● *Philadelphia:* I've just been shown how United pilots can "fly by ear." Coast to Coast radio beam signals give them an arrow-straight route. Side beams, at the "highway" edges, tell them if they're bearing to right or left! Radio "sign posts" signal every few seconds to tell the route they are on.

● *Portland, Ore.:* Fred Tice, 78, once drove a *stage coach* over one of United's present routes. "We picked the shortest 'n' straightest way for you," says Mr. Tice, "but now these 3-mile-a-minute planes go as far in a few hours as we did in days." United's Mid-Continent Route from New York and Chicago to the Pacific Coast is the *direct* route.

● *Los Angeles:* "Such delightful United courtesies pleased me," wrote Miss Darlene Motez to your reporter from her Chicago bound plane. "These trim, attractive girls are certainly alert to ways of making air travel interesting as well as comfortable."



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THE PACIFIC MONTHLY

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Edited by
LOU RICHARDSON
and GENEVIEVE A. CALLAHAN
RICHARD STEPHENS, Art Editor
HELGA IVERSEN, Travel Editor
MARIE OLSSON, Garden Editor
BARBARA LENOX, Beauty Editor
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Very low summer roundtrip fares will be in effect on all Southern Pacific trains leaving from May 15 to October 15. For example, $86 roundtrip from most California points to Chicago, good in air-conditioned standard Pullmans, plus berth; $68.80 roundtrip in air-conditioned tourist sleeping cars, plus berth; $57.35 in air-conditioned chair cars. Return limit Oct. 31.

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Very low summer roundtrips start May 15. For example, $86 from San Francisco to Mexico City and back. Return limit 30 days. This summer, Pullmans, dining and observation cars will be AIR-CONDITIONED on our West Coast Route train via Mazatlan and Guadalajara. The National Railways of Mexico train via El Paso will also have air-conditioned cars. Go one way and return another.

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Southern Pacific

WONDERS OF THE WEST

1. I wonder where the slogan, "54-40 or Fight," used in the boundary dispute of 1844, really originated?
2. I wonder why Indian pottery and baskets often show a design with a circle which is almost, but not quite, complete?
3. I wonder what is the most recently created National Monument of the Pacific Coast states?
4. I wonder how the size of British Columbia compares with that of the coast states?
5. I wonder what Dungenesses are?
6. I wonder who first settled San Bernardino?
7. I wonder which is higher, the average snowline of Oregon and Washington, or that of California?
8. I wonder where the first presidios were established?
9. I wonder what a "human toboggan" is?
10. I wonder what led Charles the Third of Spain to push exploration into the Northwest?
11. I wonder what causes a tule fog?
12. I wonder what the "chinooks" are?
13. I wonder who succeeded Junipero Serra as Father Presidente of the missions?
14. I wonder what the state flower of Washington is?
15. I wonder what "Mazama" means?
16. I wonder what those objects are on the Mendocino coast which resemble small windmills?
17. I wonder what section of the West produces filberts in large quantities?
18. I wonder what a "rustler" is?
19. I wonder what there is to see at Stein's Mountain in southeastern Oregon?
20. I wonder where the Federal Navy Yards of the West are located?
21. I wonder where the Grand Coulee Dam is?
22. I wonder what kind of eggs the Farallon Islands used to supply to San Francisco in thousands of dozens?
23. I wonder which is the oldest National Bank west of the Rockies?
24. I wonder who began California navel orange production?
25. I wonder what is the longest western river draining into the Pacific?
26. I wonder when and where gold was first discovered in commercial quantities in California? (*Not* Sutter's camp.)
27. I wonder how the standing merchantable timber of Oregon compares with that of the whole United States?
28. I wonder which are the seven largest universities and colleges of the Pacific Coast?
29. I wonder what route the original *Camino Real* followed?
30. I wonder which is the largest lake in Washington?
31. I wonder when Washington was separated from Oregon?
32. I wonder when and where the first Easter sunrise pilgrimage took place in the United States?
33. I wonder what contributions western states have made to the development of state government?
34. I wonder where the Willamette River empties?
35. I wonder what is the oldest building in Los Angeles?
36. I wonder why some people object to calling Washington's highest mountain Rainier?
37. I wonder what a "junta" is?
38. I wonder when the California missions ceased to be missions in the real sense?
39. I wonder what muskeg is?
40. I wonder who represents California in the Senate?

ANSWERS TO THESE WONDERS WILL BE FOUND ON PAGE 61

Drive it **and you'll marvel that the price can be so low**

PRICED FROM $615*

THE MOST BEAUTIFUL THING ON WHEELS

IF YOU marveled with the rest of America that a car so beautiful as the 1935 Pontiac could be so low in price, your astonishment will double after a single ride.

The Pontiac, you see, has a very special way of delivering its enormous power. The engine, whether a six or eight, never raises its voice above a whisper. But when you call for something extra in performance you get an instant, smooth response that warms the heart of every devotee of motoring.

What's more, there's a steady, close-to-the-road feeling about a Pontiac—a sense of stability, ruggedness and safety that comes only from ample weight, properly balanced, and all-around sturdy construction.

Remember—Pontiac also provides the safety of the solid steel "Turret-Top" Body by Fisher and triple-sealed hydraulic brakes. Remember that *its quality ranks with the finest. Now* you know why the word has spread that you can't do better than a Pontiac.

PONTIAC MOTOR COMPANY, PONTIAC, MICH.

Highlights of Pontiac Quality for 1935

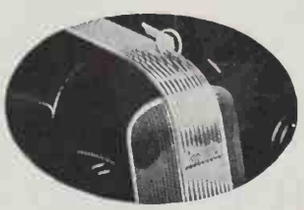
olid Steel "Turret-Top" Bodies by isher • Triple-Sealed Hydraulic rakes • Speedlined Styling • ompletely Sealed Chassis • ilver-Alloy Bearing Engines • 0-Second Starting at Zero • Even reater Economy • No Draft Ven- ilation • *Knee-Action • Luggage nd Spare Tire Compartment.

*On the Eight and De Luxe Six Models

*List prices at Pontiac, Michigan, begin at $615 for the Six and $730 for the Eight (subject to change without notice). Standard group of accessories extra. Available on easy G.M.A.C. Time Payments. A General Motors Value

NEW PONTIAC

Silver Streak SIXES AND EIGHTS



PHOTOGRAPH BY BOB HUMPHREYS

WHITE IRIS BUDS just uncurling, fragrant white petunias, white roses, and a cluster of pink sweet peas tucked into a slender white basket—for a May morning, and all for Mother. The crisp basket weave gives a texture of strength and an air of gracefulness, sprigs of coffee fern add the lacy quality so appropriate for a Mother's Day remembrance, the blossoms give the color harmony and the fragrance. In arranging such a basket, every stem must be inserted with loving care, every blossom must be caressed, every leaf must be tucked into place with thoughtfulness—these are the rules to follow when one arranges a Mother's Day May Basket for the most precious Mother in the world.

CLARE CRONENWETT

THE BOUQUET OF THE MONTH

ROBINSON JEFFERS AND HIS GARDEN

by LAWRENCE CLARK POWELL

A Distinguished Western Writer Takes Us Down the Garden Path of the West's Greatest Poet

MUCH has been written of the strange poetry and personality of Robinson Jeffers. Scores of visitors have been impressed by the poet's striking granite house and tower at Carmel-by-the-Sea, but no one has taken the trouble to tell of the garden at Tor House. This neglect is due, perhaps, to the very nature of the garden itself; for in it are planted no showy flowers, such as chrysanthemums, dahlias, potted begonias, tulips, nor eccentric cacti. It is an artful garden, half domestic, half wild, in which herbs and bushes, weeds and wild flowers blend naturally. Jeffers and his wife, Una, together created it.

When they came to Carmel in 1914, Mission Point (which lies a mile to the south of the village and just to the north of the Carmel River's mouth) was wild and windswept and rocky. Una, who had recently returned from a stay in England, saw it as a bit of Cornwall. She and her husband decided to build a low rock-house on the crowning tor and dwell there in bleak isolation, with only the sparse, fragrant wild grass and wild flowers for a garden.

But Jeffers was not long out of the School of Forestry at the University of Washington, and it was only natural for him, after the house was built and belted with a low stone wall, to plant a baker's dozen of the local Monterey cypresses for a windbreak just outside the courtyard wall.

At top of page the poet stands with his bodyguard

Next are views of Tor House, the poet's rock castle, Carmel-by-the-Sea

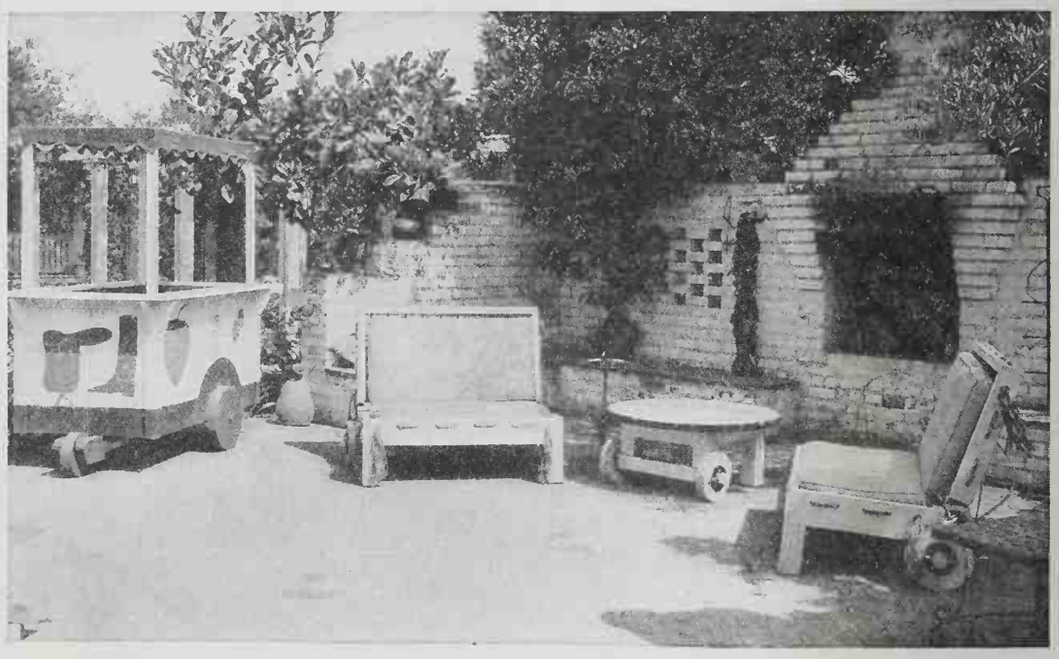
Una and Robinson Jeffers with John Martin, one of the editors of Time

A few years passed, and the formerly unfrequented village of Carmel became an artists' colony. Houses were strung southward along the bay, encroaching on the Cornish isolation of Tor House, until, to insure their privacy as well as to afford protection from the mistral-like land breeze which sweeps by night down the Carmel River valley, they planted a dense grove of trees to the eastward. Over a period of years, Jeffers set out more than 2000 young trees — eucalypti, cypresses, a few pines, one small black walnut (Una's father brought the nut from Washington's tomb at Mount Vernon), one metrosideros, from New Zealand, a dozen Japanese hakea, and several dozen *Acacia latifolia*. In the mornings Jeffers wrote poetry, in the afternoons he watered and tended his trees and toiled at the building of the 40-foot granite Hawk Tower.

While Jeffers was occupied with the grove outside the courtyard, his wife was making a garden of the inner area. Two Irish yew trees were placed as sentinels. A carpet of sweet alyssum was spread. Then herbs for pleasant fragrance. And, as if this were not a sweet enough tussie-mussie, Una added bushes of rose-geraniums and odorous wallflowers.

Sea-gray-green is the color effect gained by the planting of gray santolina and green bushes against the gray granite walls of the house and tower. Many yellow flowers, however, add a bright note to the somber pattern. There are the wild yellow grindelia (a sovereign remedy for poison oak much used by the Spanish, and, according to Una Jeffers, old Spaniards still come and ask to gather it in the hollow to the north of the house), and the *(Continued on page 66*

LET'S MOVE OUT



From Dora Pryse-Jones of Pasadena come these inspiring photographs urging us all to bring more actual living into our western gardens. Every picture is a story full of good ideas

At top of page we catch a glimpse of a southern California garden where, under a gay umbrella, one enjoys the exotic charm of a succulent garden and potted plants full of desert beauty. Of all gardens, the patio should by all means be designed for year-'round living

The garden furniture of today is designed for smartness as well as comfort. Much of it is along modern lines, as indicated in these gardens. Note particularly the refreshment wagon (upper right) and "dutch oven" for cooking steaks

f doors

THIS SUMMER

The photograph above, which was snapped from the terrace of a Laguna Beach home, shows a good example of the outdoor fireplace and brick terrace built as a part of the house

Here's a barbecue that is a barbecue! Fitted with an electrically controlled spit, steaks, fowls, or what-have-you, can be evenly revolved over a charcoal fire until the meat reaches a brownness that fills the air with fragrance, and calls the hungry crowd to "Come and get it!"

The barbecue just mentioned is built across one side of the garden house, a structure in French provincial style with slate roof, stone trim, and a flagstone floor. A gay awning roofs one end, making the shelter a year-'round rendezvous

I CHOOSE THESE DECIDUOUS SHRUBS FOR SUNSET GARDENS

By SYDNEY B. MITCHELL

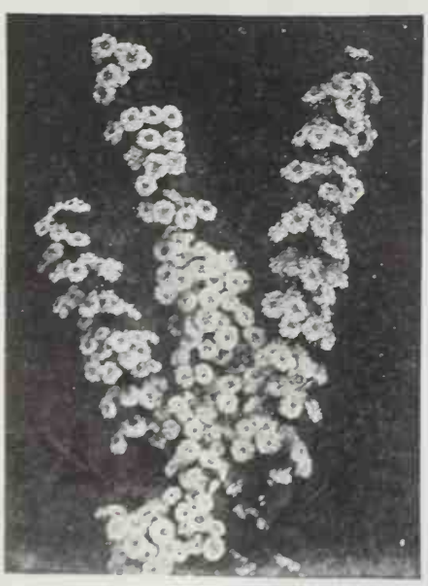
Fourth Chapter in a Personal and Practical Discussion of the Author's Experiences in Gardening in the West. Later These Articles Will Be Incorporated Into One of the Most Helpful Western Garden Books Ever Published

WHEN we change our climate, as most of us do who have come from elsewhere to the Pacific Coast, there is often a hankering after some things which accompanied the old environment. My wife occasionally longs for snow on cold days, perhaps because to her it was a decorative mantle and an opportunity for winter sports. I rarely do, because to me it is still painfully associated with enforced exercise with a shovel. Just so, some gardeners yearn for the plants they have left behind, while others cheerfully forget them for newer opportunities. These notes from my garden dealing with shrubs which lose their leaves, even if a bit reluctantly in our warmer winters, may, therefore, appeal most to those who look backward or at least eastward. But I am pretty catholic in my tastes, so that among my shrubs there are nudist colonies for those who go naked in winter and there are those shrubs which, like certain Indian tribes, refuse to remove their clothes through that season. A good shrub should always appeal, whatever its winter style.

With full recognition that their habits show that they come from, and are therefore presumably happiest, where winters are colder and summers wetter than here, I want a good many deciduous shrubs for their own inherent beauty. They make some of our loveliest garden pictures, they often have sentimental associations, and they do mark the seasons. Their garden uses are various. I like them less in close relation to the house or outbuildings than as groups in front of either evergreen or deciduous trees, in the boundaries and borders, and associated with early spring bulbs such as daffodils, scillas, grape hyacinths, or snowflakes, where they not only break up level spaces but permit of delightful combinations of shrub and bulb flower when both bloom together.

Cultivation is generally very simple, and the deciduous shrubs have, I think, fewer particular preferences than do evergreens. Planting should always be done when they are dormant, but as they are all quite hardy on the Pacific Coast it matters little whether this is done in autumn, winter, or spring. Pruning is rather important, a good general rule being to prune spring-flowering kinds as soon as the bloom is over, never in fall, and to thin out and head back the summer-flowering varieties in spring just before growth begins.

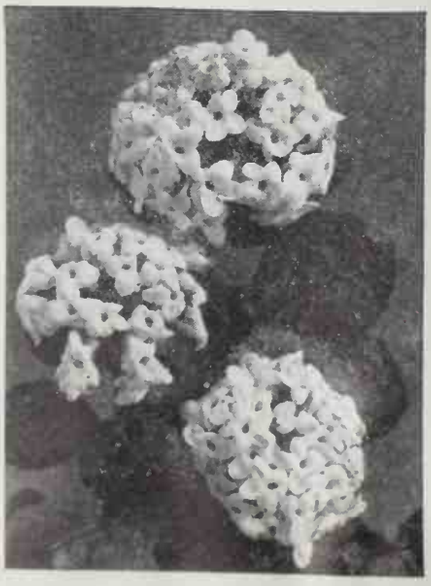
In my own garden the first really effective deciduous shrub is the Japanese flowering quince, *Cydonia japonica* —or, if you want to stun your friends, give it its newest botanical name, *Chaenomeles japonica!* In mild winters like the past one, its bare branches are strung with its bright salmon-red flowers by January. While I grow chiefly this form I have also several of a fine deep blood red and one or two of a pure white kind, not the more common combination of white and pink. I have been tempted to add the dwarf orange variety Maulii. These quinces take a couple of years to get really established and going strong, but are then good for years, always healthy and always sure to flower. Prune them only by heading back the longer straggly growths or by cutting branches for house decoration, for which alone this shrub is very desirable, the blossoms keeping beautifully and buds opening well in water.



Above, Spirea prunifolia flore pleno, one of the best spireas for most sections of the West

Viburnum carlesii, which bears a wealth of delicately scented pink and white blossoms in very early spring

PHOTOGRAP



Another very choice and slow-growing early shrub is *Viburnum carlesii,* with flat panicles of delicately scented pink and white flowers. Give it half shade in hot areas, a soil rich in humus, and water in summer to meet its decided preferences. Mine will have to be moved, as I put them in too dry a place on my hillside. Until lately I have neglected our native deciduous shrubs, but recently I have added *Ribes sanguineum,* the flowering currant, to my garden for its extreme earliness and its pleasant drooping red flowers. Its habit is a bit casual and straggly, so don't give it the choicest place.

In an earlier discussion of magnolias I left out *M. stellata,* because it is always a shrub, never a tree, a relatively expensive and slow-growing shrub, but one of the loveliest in very early spring, with its starry white flowers, impossible to confuse with anything else. Plant this where you can see it without going too far from the house, give it water in summer and do not prune it, as it will take years to reach five feet and its spread is never great. Mine, costing the price of a good theater ticket, flowered at once.

In my recollections of eastern gardens in late May or June more than twenty-five years ago, *Spiraea vanhouttei* stands out as the most ubiquitous shrub. Again, when teaching a few years ago at Ann Arbor, it seemed to me almost every garden had an early summer snowbank on each side of the entrance—a good thing overdone. I question whether it is even a good shrub for the West. A better and far earlier spiraea for us, flowering before the Japanese quince is over and thus suggesting a good combination here, is *Spiraea prunifolia flore pleno,* the botanical name for the double-flowered plum-leaved spiraea, a dainty, delightful and very adaptable shrub. My only other spiraea is one from China, *S. cantoniensis* (also called *S. reevesiana),* later and next in desirability, in my opinion.

I am always advising against the extensive planting of things little adapted to our conditions. Yet any gardener should be permitted an occasional floral spree even if it means a headache afterwards. I have never been able to resist the beauty of the eastern flowering dogwood, *Cornus florida,* and when I saw in a fine Berkeley garden two or three nice specimens of the pink flowering form, I just asked the bartender to make mine the same. Eastern American native shrubs growing on the edges of damp woods are good bets for the Pacific Northwest, but here this particular shrub or small tree is pure gamble, although if it gets half shade, woodsy soil, and summer water its chances are better—far better than in a dry, sunny place.

Of *Kolkwitzia amabilis,* the Beauty Bush, I have written before, urging patience on its growers, as it often takes several years after planting to flower well. While I think I still remember enough Latin to say that its specific name means "amiable," it certainly isn't that in regard to moving. But when it flowers, its lovely sprays of pink and yellow flowers are an adequate reward. Again I suggest half shade and summer watering and leaving it alone. Last of this little group of less-known deciduous shrubs, I want to mention the dwarf double flowering almond, *Prunus japonica,* not to be confused with the tall tree almonds which give us some of our earliest blossoms. This little shrub, with its rather fussy prettiness, blooms somewhat later than the almond trees.

I have just been reading about the possibility of eventually controlling climate without the use of greenhouses. If I ever have another reincarnation after this is perfected and if I am again in California, I will try it on the area where I plant deciduous azaleas. These are the yellow, pink, orange, and flame Ghent or Amoena and Kaempferi hybrids which in England, the eastern United States, or the Pacific Northwest throw a doubt into my mind as to whether I really want a California garden, so perfectly gorgeous is their display of color. They are one of my weaknesses, as are most flowers in this color range, so I am giving them a thorough trial in the coolest place in my garden, with a big pocket of peat for each plant to grow in and provision for summer watering. When I next move my lilies, I think I will interplant them with these azaleas so as to get summer bloom in the same place, and because I am then more likely to remember to water them.

My lilacs are poor things compared with those grown where winters are colder, summers warmer and growth in spring fast and fierce because of later rains. Perhaps, too, my soil is lacking in the lime they like; at any rate I am digging some around each bush this spring. I get a fair crop about each alternate year, and as the memory of the fragrance lasts longer than that I am willing to persevere. My experience has been that plants on their own roots have done better than those grafted on privet, but certainly the latter are easier to get from nurserymen and seem to do better in some gardens than in mine. And they do have the advantage of not suckering *(Continued on page 71*

ORACE MC FARLAND

Below, Cydonia japonica alba, or flowering quince, which comes in several delightful shades of bloom

The old-fashioned mock orange is still a favorite. Described in last paragraph of this article

Senator Pittman with White Tracks, Black Clown and Gray Wolf, three of the five guards at "Ridgelands," the Washington home of the Pittmans

On the opposite page Mrs. Pittman poses with Thunderstorm and Black Shadow

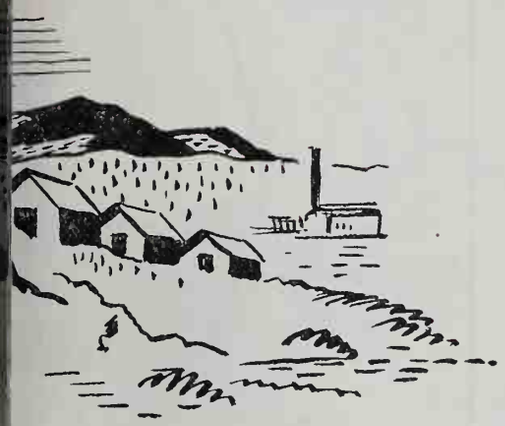
SILVER KEY PITTMAN

by FRANCES PARKINSON KEYES

I DO not know who first called Key Pittman, Senator from Nevada, "Silver Key." The designation was current, at least in Washington, even long before that very able and up-to-the-minute journalist, Paul Mallon, used it as the title for an astute article over a year ago. After that it rapidly assumed the nature of a nickname, colloquially and affectionately used; and during the campaign last summer, tiny silver keys were freely circulated throughout the "Sage Brush State" — apparently with very good effect, for Key Pittman was triumphantly and overwhelmingly elected! I wish I had thought of the nickname myself, for few persons whom I have known have been styled in a way that suits them so well. But even though I did not originate it, I feel privileged to have the opportunity of interpreting it!

To the outsider, he is "Silver Key" because of the legislation, primarily concerned with that metal, which has finally been passed in Congress; but to those who know him well, the title seems to fit him personally as well as politically. He has both the brilliance and the magnetism of silver; also its strength—tempered with suavity; and probably no man in public life today embodies, to such a marked degree, the composite effects of heredity and environment which in him have merged and blended — as lesser metals are merged and blended in silver.

For Key Pittman was born, reared and educated in Mississippi; and he has that legacy of charm and culture which to such a unique degree the "deep South" gives to her children as their birthright. Sometimes you can almost see at his side the graceful and lovely shade of his mother, standing in the white portico of her plantation home in the fragrant dusk, so vivid is the illusion that she is incarnate again in her son. But Catherine Key and her husband, William Pittman, both died before this son came to manhood; and it was with little sense of regret that he himself left so desolate a home, after a debilitating attack of typhoid fever, and sought health and healing in the invigorating Northwest. He began the



OF NEVADA

practice of law in Seattle and was immediately successful in it; some latent seed of energy, unabsorbed by southern languor, had proved instantly fruitful; and a still unslaked thirst for adventure drove him even farther. He joined the movement to the Klondike in 1897; worked for two years as a common miner; became, at the age of 25, the first prosecuting attorney of Nome, where he had already participated in organizing the "consent" form of government; and acted as one of the leading counsel for the miners in their fight against a conspiracy to rob them of their rights.

I earnestly hope—and tell him so frequently and urgently—that some day Key Pittman will write the saga of the Klondike as only he could tell it—the true story of its midnight sun and midday stars, its still snows and rushing rivers, its lust for life and greed for gain. Such a story would eclipse in glory and force any fiction ever achieved; and it would also be permeated with romance, for it was in the Klondike that Key Pittman met and married Mimosa Gates, under conditions more thrilling and glamorous than those ever conceived by the most imaginative novelist. As a mature woman, Mimosa Pittman is still the personification of grace; the sweetness of her smile and the beauty of her figure are proverbial. As a girl she must have been almost dazzlingly lovely. Inevitably, she evoked love at first sight.

But all that is another story, and, one which—as I have said—I hope Key Pittman will himself tell sometime; and it was in silver, not in gold, that he was after all to find his own fulfillment. He must have had some prescience of this himself; for eventually he left Alaska for Nevada and settled in Tonopah. He lived there for a decade, practicing law and developing mining interests; and it was during this time that the West, which had already chosen him for her own, set her final and unmistakable seal upon him. He had been born a patrician; but he had proved himself a pioneer. He had been the child of a great tradition; but now he was making history himself.

Most men who achieve supremacy in public life are trained in a hard school during the course of a long curriculum; that astute observer, Calvin Coolidge, once remarked that in politics there is no substitute for experience, and he had every reason to know what he was talking about. But Key Pittman is the exception that proves the rule. The first office for which he ran was that of United States Senator; and since his election in 1912 he has been reëlected four successive times. This period has been one of steady advancement for him, in spite of the fact that for more than half of it his party has been that of the minority. But even during the interval between 1920 and 1932 he made himself more and more felt. He was selected to notify Alfred E. Smith officially of the latter's first nomination for the Presidency. Both Davis and Roosevelt chose him as a traveling companion and political advisor during their campaigns. He was secretary of the Committee on Platforms and Resolutions at the National Convention in New York in 1924. He was Chairman of this same committee at the Democratic National Convention in Houston in 1928; and he captured more limelight than any other one man aside from the nominated candidates.

Indeed, it is an open secret that on either of these occasions he might have been a candidate himself had he so desired; but it is in the Senate that his projects and his purposes have always centered. No will-o'-the-wisp in the form of a potential Vice Presidency could induce him to leave it; nor could any other attraction lure him away from it long. He took a trip around the world in 1925, investigating foreign conditions intensively as he went; and a few years later he returned a second time to the Orient, to study the silver situation searchingly at its source. But these journeys were not junkets; they were voyages of *dis*covery—which he hoped

might lead to an economic *re*covery.

With the inauguration of Mr. Roosevelt, Key Pittman was rewarded for his long wait and his long labors, for he came overwhelmingly into his own. He was elected president *pro tempore* of the Senate, to act as its presiding officer in the absence of Mr. Garner. He captured the coveted position of Chairman of the Committee on Foreign Relations. He was appointed by the President as a delegate to the Monetary and Economic Conference in London. Colloquially he is now said to be "sitting at the right hand of the throne." There is a good deal of truth in most colloquialisms.

That the extent of his power and prestige is not more universally recognized is a matter of temperament rather than of talent. He is almost casual in his attitude towards publicity. He does not exactly evade it, but he certainly does not seek it. His relations with individual journalists are cordial, and he is courteous to the press as a whole. But he does not cater to it, and therefore he is extolled in editorials rather than exploited in headlines. He has rare talents as an orator; but in the Senate Chamber it is primarily his colleagues who get the benefit of these, for he does not play to any part of the gallery. He also has great social gifts. Many a formal function has been redeemed from dullness by his wit and dragged up from drabness by his brilliance; but he does not accept half his invitations—which, in a way, is fortunate. For after all, it is in his own home that he reveals himself most fully and most favorably.

Like his real roots, his real home is, of course, in Nevada. But at "Ridgelands," where the Pittmans live while Congress is in session and which is their own property, the atmosphere of a home has also been created and captured. "Ridgelands" comprises seven acres of lawn, orchard, and woodland on the outskirts of the District of Columbia, which slope away from the nearest thoroughfare in such a manner that they give the illusion of complete seclusion and tranquillity; and it is dominated by a spacious, square-set stucco house, skillfully evolved by Mrs. Pittman from a run-down farm building.

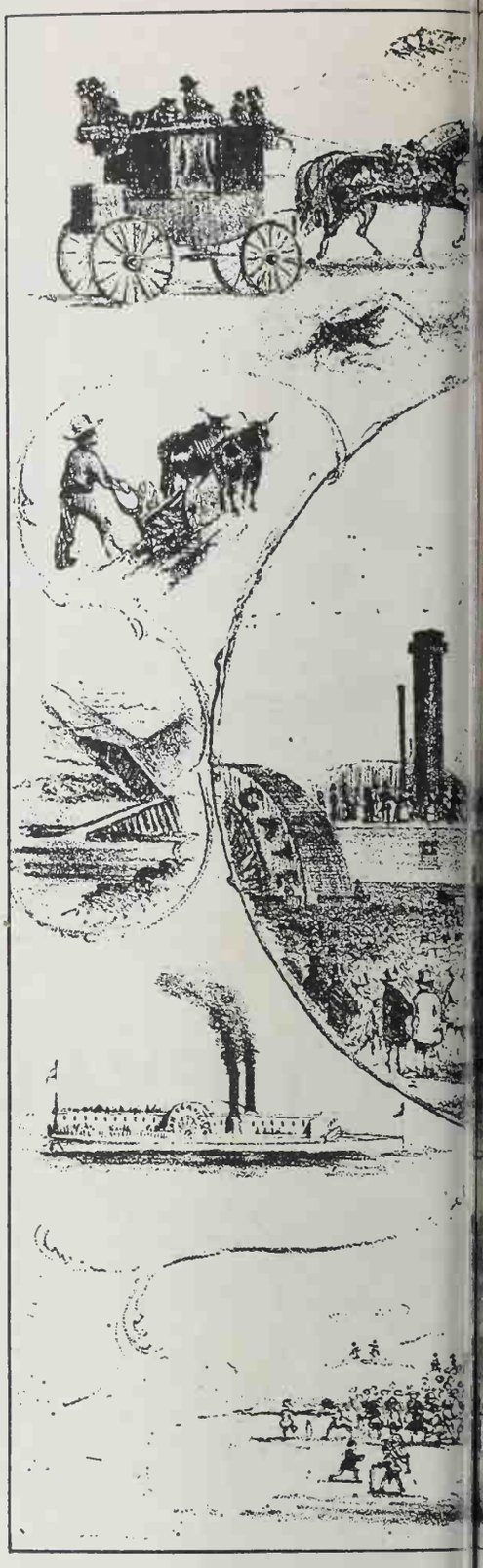
Outside, in spite of its advantageous setting, it is relatively undistinguished. But inside it is one of the most attractive dwelling places which I have ever been privileged to enter; and for many years now I have consistently sought, and as consistently found, a welcome waiting for me there. The walls are of panelled redwood; the tapestried furnishings are deep-cushioned; the windows are curtained with soft, sheer draperies; and on the generous hearthstone a bright and cheerful fire always blazes. It is a place of peace.

It is when he is seated in a great chair beside this hearthstone, a cigarette held in his long slim fingers, with his wife on the divan beside him and five police dogs clustered about his feet, that Key Pittman really begins to talk. Sometimes he loses his temper, and there is a glimpse of unleashed forces not far beneath the surface; sometimes he grows discoursive, and reveals the dreamer beneath the doer. But be this as it may, the "poker face" which baffles his opponents whenever he wishes it to do so, has vanished; his visage is vibrant with purpose and meaning. His dark eyes glow, and the building of empires seems mirrored in them. His smile, which comes frequently, is rather whimsical; but his laugh, which comes rarely, is deep and hearty. He puts back his head and roars.

The dogs, whose names are White Tracks, Black Clown, Gray Wolf, Thunderstorm, and Black Shadow, are an integral part of the picture. Their loud echoing barks are the first sounds which the visitor hears after swinging open the entrance gate of heavily wrought iron which shuts "Ridgelands" away from the outside world. Indeed, these barks are often the only sounds which shatter the all-encircling stillness. But they constitute a cordial and not a menacing greeting, though strangers arriving to call for the first time do not always interpret them correctly, and there is more than one chauffeur about town who has been known to retreat with an undelivered invitation.

Indeed, no less a personage than the late Vice President, Mr. Marshall, deciding on the spur of the moment, one evening, to confer with the Senior Senator from Nevada about some impending legislation, changed his mind after driving out to "Ridgelands," when first one dog and then another leapt noisily across his path and confronted him with gleaming eyes on the veranda. He sprang back into his automobile and never once stopped until he found sanctuary in the Willard Hotel again; and to the day of his death, he remained unconvinced when assured that Key Pittman had not evaded discussion by means of this efficient guard!

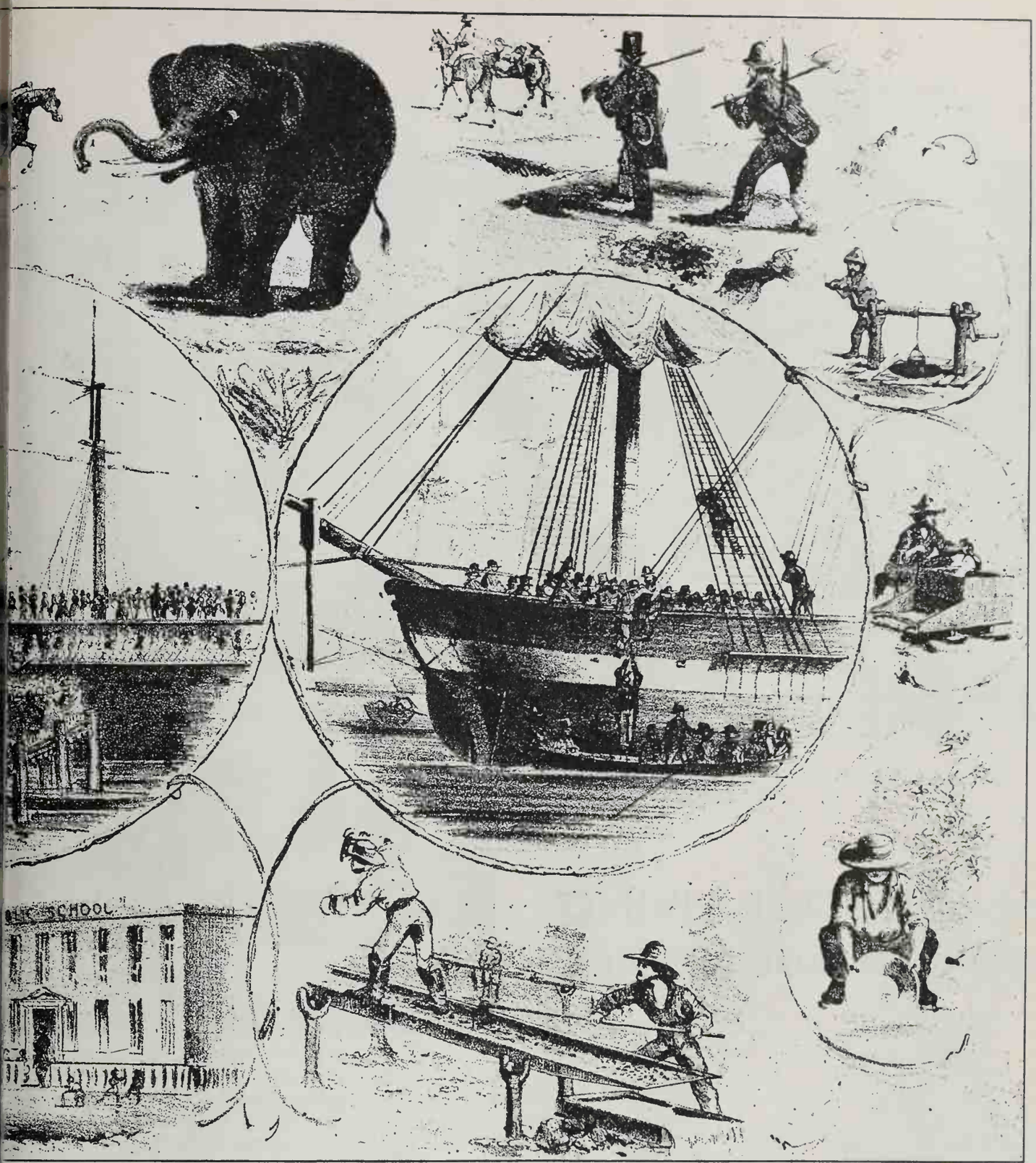
I have always enjoyed this story. But as a friend of theirs—no less than of their master and mistress — for many years, I know how baseless are the charges and how unjust the suspicions lodged against White Tracks, Black Clown, Gray Wolf, Thunderstorm, and Black Shadow. Once their joyous greetings are over, they peacefully subside; and while they doze, the friendly firelight flickers over their sleek, recumbent bodies. But through their dreams they still seem joyously conscious of the hand that caresses them: a hand which long has held and long will hold a silver key—a key which has unlocked the door of opportunity for its owner and for the West which he loves.



OLD WEST

The Story of Ed Grabhorn and His Rare Collection of Old Lithographs Which Record an Interesting Period in History

by WILBUR HALL



LITHOGRAPHS ARE HIS HOBBY

WITH few exceptions, western collections are in some way related to the development of the West; though a fine display of glass, for example, may contain no items produced here, it does tell something about the tastes and habits and a great deal about the social and commercial growth of our people. But the most exciting collections I know of are those that present pages from our history—pieces that are history because they were made here and were a part of the annals of the West, written by men and women who lived here.

Precisely, this is true of the collection we present this month—one of early California lithographs, owned by Ed Grabhorn, of San Francisco. Ironically enough, Mr. Grabhorn is a middle westerner who came here after he was grown, but perhaps that very fact is what makes him such a keen and enthusiastic collector of western materials, and what has inspired him to become one of the soundest authorities on many phases of western *(Cont'd on page 56*

At left, showing the general effect of walls, floor, and fireplace

At right, the serving end of the patio. Tables are of soft pine, made by a friend

Below, the siesta corner. The wall shuts out the wind, the eucalyptus tempers the sun

AN OUTDOOR LIVING ROOM OF ADOBE BRICK

BRECK MANAHAN, of Brentwood Heights, wanted an attractive outdoor room with a grill for steaks and a fireplace where he could entertain friends. He didn't want to spend very much money. So he built his outdoor living room of adobe bricks which he had made by hand in the ancient Mexican way, and its cost, exclusive of his labor, was less than $40.

Three walls of the outdoor living room—which measures 17 by 13 feet—are of adobe, the rear wall of the garage serving as the fourth side. Opposite the garage wall is the brick fireplace; at one end of the room the arched brick grill, and at the other the couch, with sage-green cover and waterproof canvas pillows, and the door.

Serving as a roof, there is a beautiful *Sideroxylon rosea*, a type of eucalyptus which does not shed its bark. Over the entrance wall come branches of a white flowering locust that grows just outside. During the day, sunlight filters through the leaves to form gay patterns on the brick floor; at night, stars and moonlight enhance the flickering light of fireplace and a candle or two placed in wall niches.

When he started his project, Manahan had never even seen an adobe brick made. He read everything he could find on adobe work. Epecially valuable, he says, was the Farmer's Bulletin No. 1720 on "Adobe or Sun-Dried Brick for Farm Building," put out by the Department of Agriculture.

Not trusting entirely to "book-learning," however, he hired an old Mexican to help him the first day. He strongly recommends that any novice adobe-worker do the same, for it saves much time that might be lost in trial-and-error experimentation to determine the exact proportions of water and straw that will work best with the available soil.

His form he made of light lumber. It was a frame that shaped two bricks at once, side by side, each 12 by 18 by 4 inches. Having no bottom, the form could be lifted off the newly made bricks without disturbing them.

Next he marked off a plot of ground 8 feet square, spading it about 6 inches deep, and hoeing it thoroughly until the soil was broken up into fine particles. He wet it generously, hoeing back and forth to mix in the water. He even got into the mud with his bare feet, tramping up and down, again and again, until it was stiff, slick, and free from lumps.

Into this mud he threw handfuls of oat straw which he had gathered from nearby lots *(Continued on page 65*

ROCK WALLS FOR WEST OF THE ROCKIES

by EDITH H. BANGHART

Mrs. Banghart is the Pacific Coast Chairman of the Membership Committee of the American Rock Garden Society

TERRACES, slopes, and banks are garden features that dwellers of the plains dream about. Yet, in this Pacific slope country, almost any one can boast of some sort of rock wall location. Dried out arroyos, stream beds, gullies, cliffs, and graduated areas all suggest natural rock walls. The trouble with most gardeners is that they have not the necessary foresight to build these rock walls for year-'round beauty.

For instance, since the fall and early spring months are usually unkind months in the alpine or rock garden, have you provided a substantial background for continued interest during those seasons? Dwarf types of evergreen shrubbery do just that very thing.

The common *Cotoneaster horizontalis,* a low-growing shrub which covers itself with pink florets in summer and brilliant red berries in the fall, is one of the sorts that is most often used. A newer and more rock-hugging one is the admirable *Cotoneaster congesta,* a small-leaved, low-spreading type with brilliant berries. *Cotoneaster humifusa (Dammerii radicans),* with its trailing wisps and glossy green foliage, is also covered with myriads of red berries and is suitable not only for rock walls, but is especially fine to cover an ugly dry bank. *Cotoneasters microphylla, adpressa* and *thymifolia* are all interesting small-leaved berried forms.

Cotoneasters and barberries are beautiful all up and down this Pacific slope. Observe what they do to transform a colorless setting into one with the most distinctive of groupings.

Take, for instance, the *Berberis thunbergii atropurpurea* with its rich bronzy-purple foliage. Then there are some charming newer sorts, too. *Berberis julianae* is a magnificent compact and interesting type, as is also the fine new hybrid *Mentorii,* offspring of the last named, carrying all its fine characteristics, and heralded as hardy in all sections of the country. *Berberis gagnepaini, B. verrauculosa,* and *Berberis darwinii nana compacta irvingii,* are all ideal types for rockeries and rock walls.

Beauty and variety in dwarf evergreens, as a background, make deep impressions. Their interest is augmented in the creeping types for terraces, rocky slopes, and even pools. For covering a bank or terrace they provide a beautiful carpet of green foliage throughout the year, and they cling to and overhang the rocks in a most graceful manner. Their colors range through varying shades of greens, blues, plum, and bronze-yellowy browns, and there are beautiful textures of foliage and varieties to suit every taste and need.

Providing you have decided to surround yourself with delightful naturalistic effects, with seemingly unstudied outcomes, you will most certainly want the junipers.

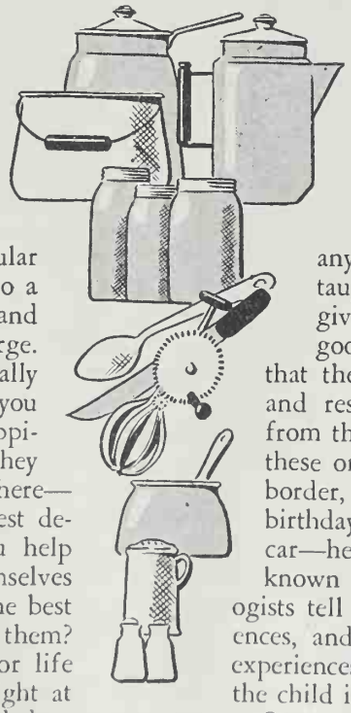
Sargent's Juniper, discovered some years ago on the seacoast of Japan, is one of the most interesting types. It is well, too, in using junipers, always to use the best, as they lift one out of the commonplace. In my opinion, *Juniperus sargentii* is the loveliest of all. Of the other worthy Japanese junipers, I include *Juniperus japonica,* the dwarf pygmy type *Juniperus japonica nana* and *Juniperus squamata meyeri* with its midwinter foliage of entrancing steel gray.

Of course, when speaking of the whole Pacific slope, varying conditions of soil and elements control the adaptation of various plant materials. In California one can, with ease, complete a picture of charming distinction, using as an unusual and picturesque background certain *(Continued on page 72*

PHOTOGRAPH BY HORACE BRISTOL

HELPING YOUR CHILDREN TO CHOOSE THEIR VOCATIONS

THE title of this little talk is a bit contradictory, for, of course, the real meaning of the word "vocation" implies that the work "calls" the young person, rather than that the young person exercises any choice. It is true that the boy or girl who feels an extremely strong urge toward any special line of work rarely needs any particular guidance, except in finding the shortest route to a job in that field. The trouble is, so few boys and girls in high school and college feel such an urge. Their interests are many, their ambitions generally vague and indefinite. Yet they know, and you know, that for their own development and happiness and probably for their livelihood as well, they must be able to find work somehow, somewhere—work of a type that will contribute to their best development and long-time happiness. Can you help your children to find the right place for themselves in the world? And if it is possible, what is the best way of going about the problem of helping them?



There is one outstanding training school for life and for work that every set of parents has right at hand. I mean the home they live in. If a child does not learn certain things in his own home, he is handicapped for life. There, more effectively than anywhere else, he can and should learn to use both his hands and his head. There, if he is ever to have it, he acquires a sense of responsibility, without which there is no chance of promotion in any line of work. There he learns—if he is taught by his far-seeing parents—to see any given job through to the end. He absorbs these good habits of work not merely by being told that they are important, but by being given tasks and responsibilities within his power to manage, from the time he is a tiny thing. And by means of these ordinary, everyday tasks—weeding the flower border, setting the table just so, making daddy's birthday cake, dusting the living room, polishing the car—he develops that tremendously important quality known as self-confidence. Self-confidence, psychologists tell us, is built on a series of successful experiences, and it doesn't matter a great deal what those experiences may be so long as they are worth while and the child is successful in most of them.

One reason why the home *(Continued on page 24*

WESTERN FOODS AND HOUSEKEEPING

Conducted by GENEVIEVE A. CALLAHAN

It comes from the Ovenizing

THAT SWEET SMOKE FLAVOR

so delectable in

SWIFT'S PREMIUM BACON

ALL BACON is smoked. And from the smoking you should get a delectable flavor from the slow-burning wood—a sweet smoke taste.

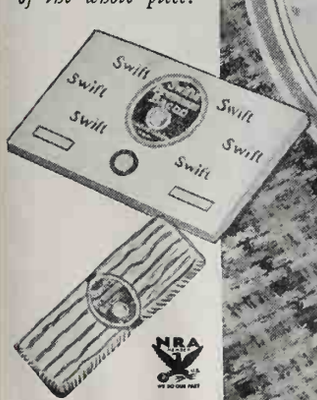
By *Ovenizing* selected bacon that has had the famous Premium cure—smoking it an exclusive way, *in ovens*—Swift gives you this tangy unforgettable taste in bacon that's deliciously mild.

People who know fine foods, who appreciate distinctive flavors, choose Swift's Premium—the bacon with the sweet smoke taste. Has your family tried it yet? They're going to *like* it! Ask your dealer today for a package of Swift's Premium Bacon. Swift & Company, Purveyors of Fine Foods.

"My most popular luncheon dish," says Martha Logan, "is Strawberry Pancakes and Swift's Premium Bacon"

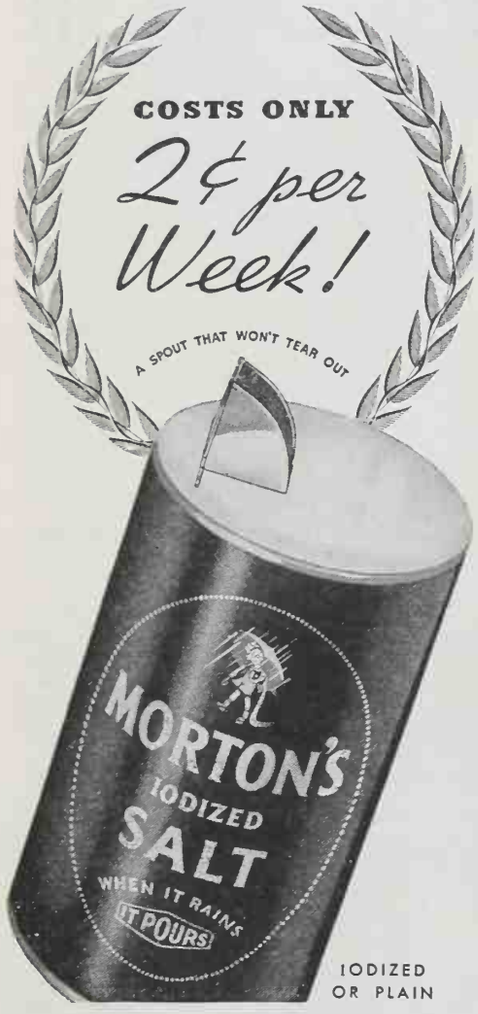
TO MAKE THE PANCAKES: *Sift together 2 tbsps. powdered sugar, ½ tsp. salt and 1 cup sifted cake flour. Beat 3 eggs until light, add ¾ cup milk and mix with dry ingredients. Add 3 tbsps. melted butter and cover a large skillet or griddle with the mixture, spread thin. Brown on both sides. Heap with crushed, sweetened strawberries, roll, and sprinkle with powdered sugar. Serve with Swift's Premium—the* Ovenized *bacon with the sweet smoke flavor.*

It's* Ovenized *for flavor! *To be sure you are getting Swift's Premium look for the name Swift on the packages and for the word SWIFT in brown dots down the side of the whole piece.*



Copyright 1935 by Swift & Company

MORTON'S SALT



IODIZED OR PLAIN

Hence every family can afford this famous non-caking salt. Your grocer has it in a smart new blue-and-yellow package.

Because you use so little salt, it doesn't pay to take chances on unknown brands. As it costs only 2c a week to enjoy Morton's Salt, why not buy the best and escape such annoyances as choked-up saltcellars, poor flavor, and a spout that soon tears out?

NOTE THESE 5 ADVANTAGES

1. Non-caking cube crystals—"When it rains, it pours."
2. Full, even flavor—never too weak or too strong.
3. A securely-hinged spout that won't tear out.
4. Easy-to-handle package—one that really fits the hand.
5. Full, honest measure—not deceptively filled.

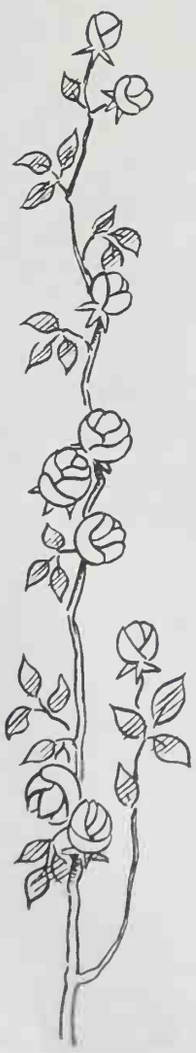
WHEN IT RAINS • IT POURS

is such an excellent training school for whatever vocation one may follow in later life is that it provides the youngster with such a variety of experiences. It is highly important in pre-vocational development that the child be given a taste of just as many types of work and activity as possible. Encourage your boy and girl to develop just as much skill with their hands as they can possibly acquire in all the tasks that make up the big job of homemaking; in the acquiring of these skills—cooking, cleaning, taking care of younger children, gardening, and the like—they are bound to develop some degree of judgment and feeling of responsibility.

Why do I stress homemaking so strongly as pre-vocational training for boys as well as for girls? There is one very practical point to which you may like to call the attention of your boy, particularly if he shows any leanings toward the field of business—manufacturing, advertising, or selling of goods. It is the fact that *the great bulk of modern business revolves around the home.* Consequently, the more first-hand, intimate knowledge and understanding of the modern home your boy may have, the greater his opportunity in the field of any business that has to do with home affairs. Suggest that your boy make a list of the lines of business, and of the professions, too, that are closely connected with the home. Consider all the occupations relating to food—its production, its processing or packing, its advertising, its storage, distribution, and marketing. Think of house furnishings and decorations — furniture, wall paper, Venetian blinds, linoleum, rugs, and so on and on. Think not only of building supplies—lumber, plumbing, paint, wallboard, and such—but of the profession of architecture as well, as it relates to the planning of homes rather than skyscrapers. Think of gardening in all its ramifications. Consider that the biggest stores are those that sell home furnishings and supplies; that the great bulk of magazine and newspaper advertising is devoted to home and family needs.

Thinking of your boy's future vocation, or occupation, in the light of these facts, isn't it worth while to insist that he learn all *(Continued on page 37*

MOTHERS



MOTHERS are loved and praised the world around.
I am one
Myself, so I should know, but now I'd like to sound
A different note, and I feel other mothers will agree—

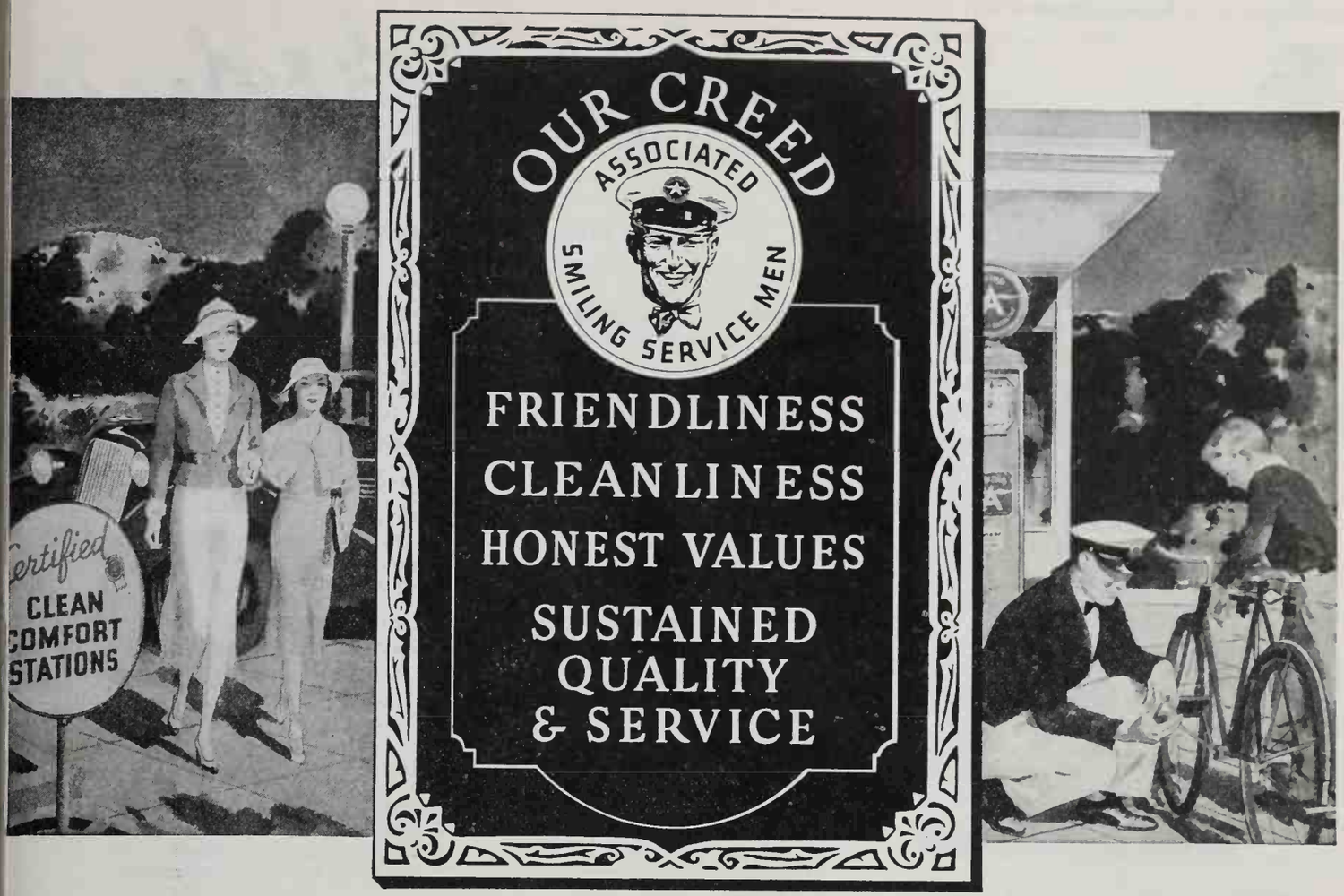
I have a son,
And he is twenty-three, one utterly to be depended on.
He is no angel, but then, you see,
I couldn't have a child that was,
Because
Indeed, there's no angelic quality in me.

I know his faults, and I do not soften
Them. He is abrupt and disagreeable often.
He likes the cream from off the milk.
He wears wild ties of gay striped silk. He drives too fast
And he has smiled himself away and past
Some hard-worked traffic men. I certainly am not excusing—

And yet, the things
That mean so much, small, sweetly-shy rememberings,
Like bringing me one rose,
And thanking me for darning hose and pressing clothes,
And calling me when he'll be late and knows
I'm waiting, and writing frequently when he's away—
These bring a glow of gratitude and gladness.
His honesty
And frank discussions of this and that—well, I confess,
Astound and then delight me. He never does forget
A holiday, and least of all, this one in May.

Perhaps some other mother's boy first thought
Of setting this day in each year apart,
For those of us who have the mother-heart, and so
I now salute him, and all good sons too, that oh,
So many, many women must have known—
An orchid, as they say, to them today,
And another orchid, please you, for our own!

—GRACE MEREDITH.



OUR CREED–

means a lot to us–
means better motoring to you–

A Creed to work by! An ideal of service to live up to! That is what our Creed means to us. The words carved upon it express our sincere desire to give you the best there is in us—and to have that "best" please you more than any other service.

OUR CREED. To us it is the good old fashioned quality of being a good neighbor—expressed in the friendly interest in you and your car. CLEANLINESS. It is evidenced in the appearance of each dealer's station, rest rooms and his person. HONEST VALUES. They are the very foundations of our business. SUSTAINED QUALITY PRODUCTS. They tell their own story in performance. SERVICE—to us is the pleasure of giving pleasure.

That is what the Creed means to us. Won't you give us the chance to show what it can mean to you? Ask any Smiling Associated Dealer for a Credit Courtesy Card and for more miles of motoring pleasure, use his products and services: *Aerotype Flying A and Associated Aviation Ethyl Gasolines, Solvent-Refined Cycol Motor Oil and Certified Clean Comfort Stations.*

Your Smiling *Associated Dealer*

the Kitchen

DIFFERENT ORANGE PUDDING

(Illustrated on these pages)

GOOD, AND NOT TOO EXPENSIVE!

—

Veal Birds on Toast
Escalloped Potatoes
Buttered Green Peas
Fresh-Baked Refrigerator Rolls
Strawberry Jam
Leaf Lettuce and Green Onions with French Dressing
*Different Orange Pudding
Coffee

This old-time yet little-known pudding is just as happy a choice for a spring or summer luncheon or dinner dessert, for company or family, as it is for fall or winter use. Though inexpensive, it looks and tastes expensive! Best of all, it may—in fact, should—be made well in advance of serving time.

First make a simple cake as follows:

1 egg, beaten in mixing bowl
1 cupful of sugar
½ cupful of milk
1½ cupfuls of flour
1½ teaspoonfuls of baking powder

Beat the egg and sugar together, and add alternately the milk and the flour and baking powder sifted together. Bake in 2 thin layers in oiled pans, in a moderate oven (375°) for about 20 minutes. While it is baking and cooling, make the following sauce:

ORANGE SAUCE

1½ cupfuls of granulated sugar
½ cupful of flour
½ cupful of cold water
1½ cupfuls of boiling water
Grated rind of 1 orange
Few grains of salt
Juice of 2 oranges and 1 lemon
3 eggs, yolks and whites separated

Mix the sugar, flour, grated orange rind, and salt in upper part of double boiler; add the cold water, and stir until smooth, then pour in the boiling water, stirring constantly until smoothly thickened. Add the grated orange rind and let cook over hot water for 10 to 15 minutes, then add the fruit juices and stir in the well-beaten yolks of eggs and cook, stirring constantly, for 2 or 3 minutes longer.

When the cake is cool, break the layers into a shallow glass or earthenware baking dish, pour the hot sauce over it, cover with a meringue made of the egg whites beaten stiff, with 6 tablespoonfuls of granulated sugar beaten in. Brown the meringue lightly in a slow oven (325°) and serve the pudding either warm or cold, with or without whipped cream. A sprinkling of cocoanut may be added before the meringue is put on. For an extra fancy touch, the meringue may be garnished with orange sections (free of membrane, of course) rolled in granulated sugar. Serves 10 to 12 persons generously.—Mrs. R. P. O., Yuba City, California.

LIVER PATTIES

FOOLING THE FAMILY

—

Jellied Tomato Bouillon
Cheese-Frosted Crackers
Olives
*Liver Patties
Creamed New Potatoes (with Chopped Green Onion Tops Added)
Pineapple Pickles
Cocoanut Layer Cake Coffee

If your children object to fried liver, try fixing it this way. My little girl loves it. Simply put the liver through the meat grinder, and to every 2 cupfuls of liver, add 1 cupful of bread crumbs. Season with salt and pepper to taste, mix, form into patties, and broil or fry as usual. Serve either with or without fried onions.—Mrs. R. L. J., Seattle, Washington.

STRAWBERRY RICE

1 cupful of dry rice, steamed or boiled
1 basket of strawberries, washed, hulled, and mashed
¼ cupful of butter
1½ cupful of sugar

While the rice is cooking, prepare the strawberries. Cream together the butter and sugar, add the strawberries, and mix well. Pour over the hot cooked rice and serve.—F. M. P., Likely, California.

These recipes are just the right size to mount on filing cards, or they may be pasted in your cooking scrap book. You are invited to send in your own best recipes—as many as you wish, each recipe written on a separate sheet of paper. Insofar as possible state the brand name of each ingredient that you use

Cabinet

ITALIAN SOUFFLE

2 cupfuls of finely chopped cooked spinach
6 small zucchini
½ cupful of top milk or cream
2 tablespoonfuls of melted butter
1 tablespoonful of melted bacon fat
2 eggs, yolks and whites separated
1 very small clove of garlic
Salt and pepper to season well
¼ cupful of grated Parmesan cheese

OUR FAVORITE DINNER

Grapefruit and Orange Salad with French Dressing
Crisp Crackers Celery
Double-Thick Lamb Chops, Baked
*Italian Souffle
New Potatoes, Oven-Browned in Butter
Strawberry Ice Cream
Dream Bars Coffee

Wash and slice but do not peel the zucchini. Put on to boil with the garlic in salted water. Cook until barely tender, then drain. Cook the spinach, drain and chop fine. Combine the two vegetables and add the cream, the melted butter and bacon fat, the seasonings, half the grated cheese, and the beaten egg yolks. Beat the whites very dry. Fold carefully into the mixture, pour into a buttered casserole, strew the top with the rest of the cheese mixed with a handful of fine bread crumbs. Set in a pan of hot water and bake ½ hour in a slow oven (350°). Test in the center with a knife to see that it is firm before removing from the oven. This is one of my nicest "company" vegetables.—F. M. C., Portland, Oregon.

BAKED ASPARAGUS A LA SACRAMENTO

1 bunch (2 pounds) of fresh asparagus
4 hard-cooked eggs
2 tablespoonfuls of butter
2 tablespoonfuls of flour
2 cupfuls of milk
1 cupful of soft bread crumbs
Salt and pepper to taste
½ cupful of dried buttered crumbs
¼ cupful or more of grated cheese

A GOOD LITTLE DINNER

*Baked Asparagus à la Sacramento
Broiled Ham
Sliced Tomatoes with Horseradish Sauce
Bread and Butter Plum Jam
*Strawberry Rice Coffee

Break the asparagus into 1-inch pieces and boil or steam until tender. While it is cooking, cook, cool, and shell the eggs, make a cream sauce of the butter, flour, and milk, and add the bread crumbs and seasonings. Cover the bottom of a buttered casserole with a thin layer of the sauce, then a layer of the cooked and drained asparagus, then a layer of sliced hard-cooked eggs; repeat until the dish is filled. Sprinkle the top with the dried buttered crumbs and the grated cheese, cover and bake in a moderate oven (375°) for 30 minutes, removing the lid the last 10 minutes to allow the top to brown lightly. This is very delicious. Should there be any leftover, heat in a double boiler with milk to thin it to the desired consistency, and you will have an equally delicious soup.—Mrs. L. F., Sacramento, California.

CRAB SURPRISE

4 slices of bread, crusts removed
1 large can of crab, or the meat of 1 fresh crab
½ pound of American cheese, grated
4 eggs
3 cupfuls of milk
Salt and pepper to taste
Dash of cayenne

A SURPRISE LUNCHEON

Jellied Vegetable Salad
*Crab Surprise Toast Strips
Assorted Pickles, Relishes, and Jam or Jelly
*Different Orange Pudding
Coffee

Butter a square pan or large casserole, and arrange the slices of bread in the bottom. Over the bread spread the crab meat, then about half the grated cheese, and sprinkle generously with salt and pepper. Beat the eggs and milk together as for custard, season to taste, pour over the bread, crab, and cheese, and sprinkle the rest of the cheese over the top. Bake in a slow oven (325°) for 40 to 50 minutes (set the baking dish in a pan of hot water if you haven't an oven regulator); test the center with a knife to see that it is firm before serving. Serves 4 to 6 persons.—Mrs. J. S., San Francisco, California.

Recipes having a "western flavor" are preferred; those from eastern states are not acceptable. On publication, $1 is paid for each recipe printed; unused contributions can not be acknowledged or returned. Address your letters to Genevieve A. Callahan, The Kitchen Cabinet, Sunset Magazine, San Francisco

Here is just one kind of TILLAMOOK TASTIES

our recipe book gives more!

★ For canapes, for appetizers, with salads, with cocktails—serve Tillamook Tasties! This photograph shows melted Tillamook Cheese on crisp crackers, sprinkled lightly with paprika. Another kind is made with preserved ginger!

Tillamook Cheese is versatile—our booklet of prize-winning recipes shows just how versatile! Tillamook is a country-made cheese. It wins blue ribbons for quality every year. And that is the same quality you get at your grocer's. You get it, also, just as it leaves the cheese kitchens of the Tillamook dairymen, never re-cooked or re-worked. Keep some always on hand.

★

Food values of nearly 5 quarts of milk in every pound

WRITE FOR PRIZE RECIPES

TILLAMOOK DAIRY MAID, Tillamook, Ore.

Send me the 36-page booklet of prize recipes compiled by Miss Genevieve Callahan of Sunset Magazine. This is FREE, of course.

Name _____

Address _____ 1M35

meat loaves I have met

LET'S not talk about the dull, dispirited meat loaves we have run across in our eating around the country, but confine ourselves to a few of those that we can be really enthusiastic about.

To start with, try this grand caramel ham loaf. In the photograph above it is being served cold, garnished with mounds of potato salad and quarters of tomatoes. It is equally good hot, with stuffed baked sweet potatoes or mashed white ones, and a green vegetable, of course, in addition.

CARAMEL HAM LOAF

- 1½ pounds of round steak or shoulder, ground
- ¾ pound of smoked ham, ground
- ½ loaf of stale bread
- 1 pint of milk
- ½ teaspoonful of dry mustard
- 2 eggs, beaten
- ½ cupful of brown sugar
- 1 tablespoonful of whole cloves

Have your meat man grind the beef and ham together, after grinding once separately. At home, break up the bread and let soak a few minutes in the milk, while you beat the eggs with the mustard. Add to the milk, and add all to the meat. In the bottom of a ring mold (or I like even better to use a tube cake pan) spread the brown sugar, and sprinkle with the whole cloves. Pack the meat mixture in firmly, and bake in a moderate oven (375°) for an hour. Serves 6 persons generously.—S. J., San Francisco, California.

PICKLE LOAF

- 1 pound of ground round steak
- ½ pound of pork sausage
- ½ cupful of India relish
- 1 teaspoonful of salt
- ¼ teaspoonful of pepper
- ¼ teaspoonful of sage
- Dash of paprika, allspice, and celery salt
- 1 medium-sized onion, chopped or grated
- 1 egg, beaten

Mix the ingredients in order given, working the egg well into the mixture. Turn onto a floured board, mold into a loaf, and place in generously greased baking pan. Bake 1 hour in a moderate oven (375°), covering the pan if you object to the browned crust which most persons like. Serve hot with tomato sauce if desired; this loaf makes delicious sandwiches, hot or cold.—Mrs. W. B., Seattle, Washington.

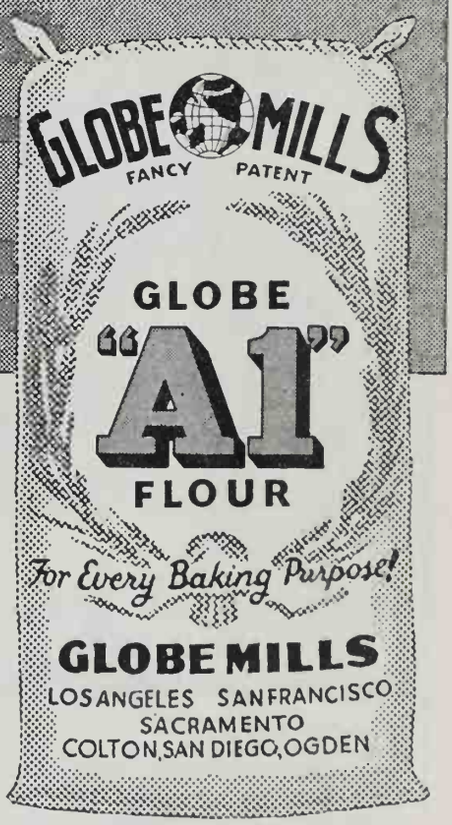
EASY VEGETABLE BEEF LOAF

Mix well 1 pound of hamburger, 2 cupfuls of soft bread crumbs, 1 well-beaten egg, 1 small can of vegetable beef soup, and salt and pepper to suit your taste. Form into a loaf, place in a well-greased pan, and pour over all 1 small can of tomato soup. Bake 45 minutes in a hot *(Continued on page 30*

GLOBE "A1"

QUALITY LEADERSHIP FOR 40 YEARS!

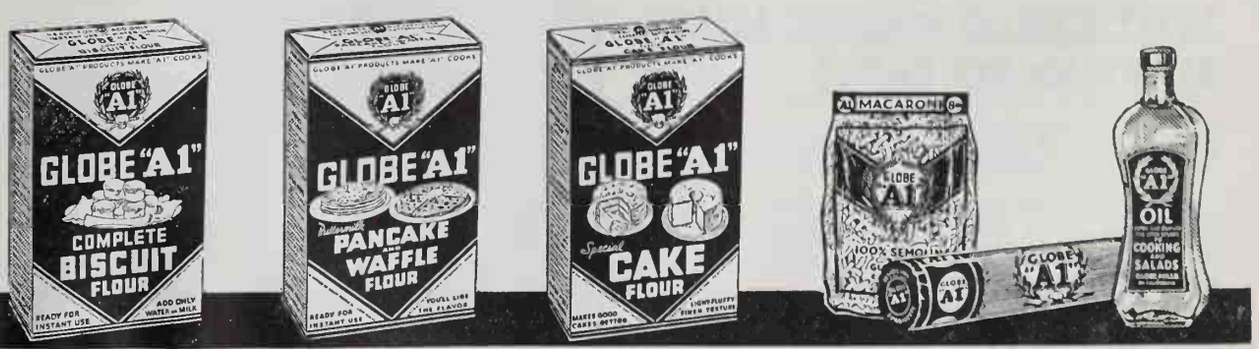
GLOBE "A1" FLOUR . .



NO PREMIUMS – NO GADGETS

are included in the price of Globe "A1" Flour and other Globe "A1" Products. The value is all in the products, honestly priced. Your "premium" on Globe "A1" products is double-tested quality. That's why Globe "A1" has been the quality leader in California for over 40 years.

GLOBE MILLS, CALIFORNIA



GLOBE "A1" PRODUCTS MAKE "A1" COOKS!

Mother! WHY DON'T YOU EVER MAKE JELLY..LIKE BOBBY'S MOTHER?

SHE THOUGHT SHE COULDN'T UNTIL...
BILLY SAYS YOU MAKE JELLY... AND IT'S WONDERFUL! I WISH I KNEW HOW TO MAKE IT!
AS EASY AS THAT? I'LL GET SOME CERTO TO-DAY
NEXT DAY
ADD CERTO — AND BOIL ONLY ½ MINUTE!
ALL DONE ... AND SO QUICKLY!
JUST THINK! 11 GLASSES FROM ONLY 4 CUPS OF JUICE!

Just the thought of making jelly frightened young Mrs. Martin. She remembered the long hours her mother spent over the preserving kettle . . . stirring until her jelly reached the point where it would jell. And often, even then, she had a failure!

How different with Certo! Following the simple Certo recipe, she just brought her fruit juice and sugar to a boil . . . added Certo at once . . . brought to a boil again, and boiled hard exactly ½ minute . . . Then quickly removed the kettle from the fire!

How easy that was! Mrs. Martin's jelly was all made, skimmed and poured in less than 15 minutes after she had her juice ready! Jams are just as easy . . . And with Certo *any* fruit (even strawberries and pineapple) makes perfect jelly or jam.

With Certo you get half again more glasses, too, from the same amount of juice. (With that short, ½ minute boil, none of the juice boils away.) The flavor is finer for this same reason . . . just like the fresh fruit itself. The color clearer, more sparkling!

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89 tested recipes under the label of every bottle.

oven (425°). This makes a very good and inexpensive foundation for a hearty meal.—Mrs. A. G. O., Fossil, Oregon.

SOUTHERN MEAT LOAF

2 pounds of flank steak, ground
1 cupful of finely chopped or ground suet
4 small onions, chopped fine
¼ cupful of finely minced green pepper
2 cupfuls of bread crumbs
2 teaspoonfuls of salt
¼ cupful of Worcestershire sauce
¼ cupful of grated horseradish
1 teaspoonful of dry mustard

Mix all ingredients thoroughly, pack into a greased loaf pan, and cover the top with ¾ cupful of catsup. Bake 45 minutes to an hour in a moderate oven (375°). This is delicious served cold or hot.—V. B. R., Beverly Hills, California.

MEAT LOAF WITH ALMONDS

½ pound of ground ham
½ pound of ground veal
1 pound of ground beef
½ cupful of almonds, chopped
½ cupful of cracker crumbs
1 teaspoonful of salt
Dash of pepper
1 onion, minced
1 pimiento, minced
1 can of tomato sauce
2 eggs, beaten

Mix in order given, put into a greased ring mold, and bake 45 minutes in slow oven (about 300°). Turn out on platter and fill center with mashed potatoes, or serve cold with potato salad. — Mrs. M. M., Beverly Hills, California.

VEGETABLE MEAT LOAF

Combined with cornmeal muffins and a green salad, this meat loaf is a meal in itself. It is delicious, served hot or cold.

1 pound of ground beef
½ pound of ground pork
1 cupful of canned tomatoes (strained)
1 green pepper, chopped fine
1 cupful of canned or leftover cooked peas
1½ cupfuls of shredded carrots
1 onion, diced
1 cupful of cracker crumbs
2 eggs, beaten
Salt, pepper, and sage to suit taste

Mix all ingredients, mold into a bread pan, and bake for an hour at 400°. If some of the peas are scattered in the bottom of the pan before packing in the meat, they make a delightful garnish when the loaf is turned out.—M. B., Santa Monica, California.

"JUST RIGHT" MEAT LOAF

Perhaps many women use this same recipe, but several may not have heard of it. My first loaves were either too greasy or too dry, so I experimented by cutting my portion of pork and

dding veal, and using corn flakes instead of bread crumbs for a change.

2 pounds of ground round steak
1 pound of ground lean pork
1 pound of veal
Salt and pepper
3 eggs
1 large onion, chopped fine
1 large can of tomatoes with purée
1½ cupfuls of corn flakes

Mix the meat thoroughly together; dd plenty of salt and pepper accordng to individual taste. Mix in the eggs nd add chopped onion. Take perhaps ¼ of the can of tomatoes and mix with ne other ingredients. Add the corn akes, mixing through well and not ashing too much. Put into a baking an; make a slight depression through enter of loaf and pour remaining toatoes in this. The loaf may seem too oist when ready for the pan, but it ill slice nicely when baked slowly (at 50°) for about an hour and a half. Use a large spoon to baste the top of oaf occasionally with its own drippings hile baking. — Mrs. J. S. B., Long each, California.

MEAT LOAF DE LUXE

1 pound of hamburger
1 can of minced clams
½ cupful of milk
12 soda crackers
Salt and pepper
2 slices of bacon

Drain the clams and add to the round meat. Heat the milk with the lam juice, and when hot pour over he broken crackers. Let soak until soft, hen add to the meat, with salt and epper to taste, and mix well. Form nto a loaf, strip the top with bacon, nd bake 1 hour in a moderately hot ven (400°).—Mrs. T. W. H., Huntngton Park, California.

OUR FAVORITE LOAF

1 pound of hamburger
1 pound of sausage meat
1 egg (to mix with loaf)
3 or 4 crackers
1 tablespoonful of lemon juice
1 small onion, chopped fine
¼ clove of garlic, chopped fine
½ green pepper, chopped fine
1 tablespoonful of evaporated milk
5 eggs (hard cooked and shelled)
5 rashers of bacon
½ green pepper, in long strips
1 tomato, sliced

Mix meat and beaten egg with crackrs, lemon juice, onion, garlic, chopped reen pepper, and milk. Add salt and epper to taste. Mold flat on board, lace hard-cooked eggs in center, fold oaf over them; place rashers of bacon n top, also strips of pepper and one r two slices of tomato. Put into a bakng pan and roast in the oven rather uickly at first (425°) then more slowly (375°) until done, or about 50 minutes. — A. K., Berkeley, California.

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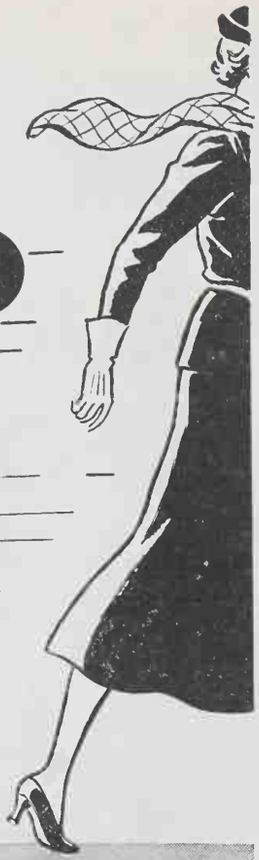

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PEP
BRAN FLAKES

Add a Relish and

IN most American homes, relishes are kept on hand to be used at the table as a seasoning for cold meats and various hot cooked foods. These relishes include catsup, pepper sauce, chili sauce, horseradish, chopped green tomato pickle, pickles, and many more. Like our English ancestors, we use "bottled" sauces more than a variety of fresh-made sauces. As early as the beginning of the 19th century, all English cookery books recommended the keeping on hand of bottled sauces and vinegars flavored with herbs.

But this article is more concerned with the use of those relishes in cooking, before the food reaches the table.

We all know the value of Worcestershire sauce in making gravies and sauces. A teaspoonful added to gravy will give it just the flavor needed. Sometimes one does not know just what is needed to give a soup or sauce the right taste; the vinegar with added seasonings found in a good bottled sauce such as Worcestershire or A. 1. sauce does the trick.

In French dressing to be used on meat or vegetable salad, Worcestershire or A. 1. sauce is a great improvement. For broiled fish, Worcestershire or A. 1. sauce added to browned butter makes a simple sauce which is very satisfactory. A dash of angostura adds subtle flavor to various sauces, soups, and other dishes.

Bottled catsup is a very convenient article in cooking. A tablespoonful of tomato catsup in a sauce gives flavor, and in a white sauce adds color as well. A tablespoonful of mushroom catsup will greatly improve a steak. Tomato catsup, butter, and Worcestershire sauce cooked together for two minutes make a delicious relish to put on steak or chops.

One relish which deserves to be more widely used is grated horseradish. Horseradish is one of the oldest roots to be used as a seasoning. Helen M. Fox, in her book *Gardening with Herbs*, writes that horseradish has been used in eastern Europe for more than a thousand years. Germany calls it "sea radish," and it is eaten with fatty fish in France and Italy. It aids digestion and also gives a piquant flavor to both fish and meat.

With boiled beef, a horseradish sauce is most pleasing. This sauce may be made by adding freshly grated horseradish to a white sauce, or to cream, heated and seasoned. By the way, there is on the market an evaporated horseradish, finely ground; when this is added to milk or cream and allowed to stand for an hour, it can hardly be distinguished from freshly grated root.

"Eat with Relish"

As the warm days appear and the appetite is less keen, I know of no food any better to serve than fresh tomatoes with horseradish sauce. Peel and slice the tomatoes; serve very cold on shredded lettuce; cover with stiffly beaten cream, to which have been added two or three tablespoonfuls of freshly grated horseradish root to each cupful of cream, with one tablespoonful of vinegar and salt to taste.

Here is an excellent suggestion. Have ready to place on a platter the following: halves of cold peeled tomatoes, whipped cream mixed with grated horseradish, slices of cold boiled beef or baked ham, heart leaves of lettuce, and olives. Place tomatoes, covered with the cream and horseradish, down the center of the platter, flank with the sliced meat, and around the edge arrange lettuce leaves and olives.

Another good dish for warm days is molded fish such as tuna or fresh mackerel, with a horseradish sauce made as directed above. For the mackerel dish, choose a mackerel weighing a pound or a pound and a half; clean, wash, and cut into small pieces. Add 2 cupfuls of cold water, with 2 cloves, a bit of bay leaf, a small onion, a stalk of celery, and ½ teaspoonful of salt, and put on to boil. After water has boiled for 20 minutes, strain liquid from fish, season liquid to taste, and add 1 tablespoonful of granulated gelatine which has been soaked 5 minutes in ¼ cupful of cold water. Separate the fish from skin and bones when cool; add the cooled gelatine mixture, together with 1 pimiento cut into thin strips. Pour into small molds, which have been dipped in cold water, and set away in the refrigerator to stiffen. At serving time unmold on lettuce leaves or watercress, and serve with the horseradish cream sauce. Molded tuna prepared in much the same manner is delicious, and even easier to make.

Freshly grated horseradish root added to cheese makes a good sandwich filling. Mash soft cheese, add a little prepared mustard and grated horseradish with enough cream to mix to a soft paste. This is particularly good on brown bread.

Of course, oysters or clams on the half shell, or any cocktail of sea food, will be improved by a little pungent horseradish.

If you haven't already an assortment of good sauces and seasonings, you will do well to start collecting them at once. Use them with judgment and discrimination, and you will find yourself developing a new interest in your everyday task of cooking—an interest that will be echoed by those who eat at your table. — BERTHA E. SHAPLEIGH.

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Do you think that you are too big to drink milk? Milk doesn't lose its almost magical health properties just because you've reached voting age. You persuade your youngsters to drink their quart of milk a day because you know milk promotes growth and vitality—resistance to disease. You appreciate that milk, with its high calcium content, makes strong bones and teeth. But have you realized that grown-ups, just as well as children, require milk's calcium, phosphorus . . . all those other important milk solids found below the cream line?

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. . . try these in your ice trays

WE HAVE been experimenting with refrigerator-frozen desserts, using evaporated milk, and we are proud as can be of most of our achievements. Maybe you'd like to try some of our most successful ones in your own ice trays.

The things we can do to a six-cent can of milk! We've had great times experimenting with adding everything from apple sauce to peanut butter, and while we will admit we've occasionally turned out some pretty weird conglomerations, our big moments are worth talking about.

The "secret of our success" with evaporated milk in frozen desserts is the combining of all sorts of mixtures with it, and the preventing of crystal-forming by two stirrings at the right time. This is how we do it:

Open a can of milk, pour the contents into an ice tray, and put into the freezing unit of the refrigerator. Turn the dial to cold, if it is not automatic. Our machine is three years old, with one-to-five control. If yours is an older model with one-speed freezing you will have to wait longer for the milk to chill. It's to barely start freezing around the edges; and while it is doing that, we prepare the syrup or fruit mixture that is to be added later.

Let's start with chocolate. We warn you right now we are "by-the-taste" instead of "by-the-cup" cooks, and we're sure no one amount of chocolate and sugar will suit everyone; but to begin with, unless you know how rich you like chocolate ice cream, put one cupful of sugar into a saucepan. Add 8 level tablespoonfuls of ground chocolate and ½ cupful of hot water. Boil vigorously for a couple of minutes, then set the saucepan in a pan of cold water to cool.

Take the just-freezing milk from the refrigerator, pour it into a large mixing bowl, and beat with a rotary egg beater until thick. It will more than double in amount. We used to be told to scald the milk before chilling if we wished to whip it, but it is really not necessary. If the syrup is cool now, add it to the whipped milk. Add a teaspoonful of vanilla, a pinch of salt, beat well again and pour into trays. Put to freeze in the refrigerator, and, to remind yourself to stir it soon, put a red card or some conspicuous object where you are bound to see it. The mixture should be stirred when it has just started to solidify around the edges. It is not necessary to remove it from the trays; merely take a tablespoon and stir from the bottom and sides as when mixing a cake. Now go about your business, and let the ice cream freeze for a longer period, until it is softly mushy all through. Stir as before, then leave until hard, and serve. *(Continued on page 35*

As a variation of the chocolate, we often add a couple of tablespoonfuls of strong coffee, a few marshmallows torn in quarters, or—would you believe it?—several tablespoonfuls of peanut butter, according to taste. All three of these at once make a very rich dish for a party, when small servings are in order. Of course you may add chopped nuts at the second stirring. Occasionally we add a well-beaten egg to the syrup, or pour the hot syrup over a little soaked gelatine.

If you want plain vanilla ice cream, put your cupful of sugar into the sauce pan, add hot water as before and combine this syrup, after cooking and cooling, with the whipped milk and vanilla. Peanut butter added to this is also delicious and distinctive. For a hurry-up vanilla cream, a little richer, and to be served with liberal helpings of fruit sauce, the vanilla may be added to the straight whipped milk, and powdered sugar used for sweetening. We do not find it at all too strong when served with the fruit. We always use powdered sugar when the sugar is not to be cooked. It freezes smoother and seems to taste more delicate.

Always Sieve the Fruit

Now for fruits: One of our favorite syrups is made from dried apricots. The apricots may be soaked over night in water to cover, then cooked very rapidly, or they may be cooked without any preliminary soaking. Sieve them. (An aluminum sieve with wooden roller is perfect and so rapid.) Take 1 cupful of the sieved fruit, 1 cupful of sugar (more if you like them sweeter), and ½ cupful of hot water. Pour into kettle and cook only until sugar is dissolved. You may use cold water and powdered sugar, or powdered sugar and orange juice. In any case, use at least a teaspoonful of lemon juice with the apricots. This will not curdle if the sugar is always added to the fruit before combining with the milk. Dried peaches or fresh, or fresh apricots may be used, too. You will find fresh cooked fruit or canned also much nicer when sieved, as the frozen chunks are rarely palatable. A few quarters may, however, be kept out for garnishing.

One of our prettiest creams is made by using canned pineapple. It is such a cool-looking color. Take half the slices from a large can, put through the sieve, pour in half the juice. You will have only a couple of tablespoonfuls of pulp left after sieving. Add powdered sugar to taste and combine with the whipped milk. This is attractive served in white glass sherbets with a piece of pineapple topping each dish.

Tutti-frutti cream is made by sieving two bananas, adding the juice of ½ a lemon and ¾ cupful of orange juice,

Try this delicious

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1 banana, skim milk, 1 spoon sugar with a serving of Pettijohn's

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1 Serving Pettijohn's	98 calories
1 banana	100 calories
½ cup skim-milk	45 calories
1 teaspoon sugar	20 calories
TOTAL	263 calories

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sweetening to taste with powdered sugar, and adding to the whipped milk.

A cupful of sieved apple sauce sweetened with powdered sugar and combined with the milk, makes a really distinctive and delicious ice cream.

Fresh strawberries crushed and allowed to stand in sugar for several hours mix very nicely, but we prefer to boil them—not more than a minute—with the sugar and then add to the whipped milk.

Dried prunes cooked slowly with plenty of water, sieved, and flavored with a little lemon juice and powdered sugar, may also be used to good advantage.

Any of these fruit creams can be varied with marshmallows, a little gelatine, or beaten egg, or nuts.

We are so addicted to our refrigerator desserts that the man of the house pretends a momentary wrath at the substitution of even lemon meringue pie. They surely have almost limitless possibilities, and no one can deny their low cost and speed of preparation.

In case of sickness, especially that of children with fever, you will find the fruit ices, made with little or no sugar, a real aid to recovery. Certainly they go well with the cool sponge bath in reducing a temperature, and there is no more appealing way of offering the quantities of water and fruit juice always prescribed.

Once you try these suggestions you will be sure to invent new combinations that suit your particular taste. This is one realm of cookery where the taste may be depended upon. It is not like sampling the cake batter to see if there is enough baking powder in it—but when you start, remember you cannot obtain the proper texture without the two stirrings at the right time.

And now here is a delicious mousse that calls for "regular" whipped cream. It is the one illustrated at the top of page 34.

STRAWBERRY MOUSSE

1 cupful of strawberry jelly or jam
1 egg white, unbeaten
Dash of salt
4 tablespoonfuls of milk
¾ cupful of whipping cream

Beat the jelly until it is soft and smooth. Combine egg white, salt, milk, and cream, and beat with rotary egg beater until stiff. Add jelly and mix well. Turn into freezing trays, and let freeze until firm but not too hard. If desired, you may turn the mixture into a fancy mold, cover with waxed paper, press cover tightly down over paper, and pack in equal parts of chopped ice and coarse salt. Let stand four hours or longer before serving. Turn out on a pretty plate and garnish with whipped cream and a few perfect strawberries with stems. Makes a quart of mousse. —MRS. H. HAMANN, Niles, California.

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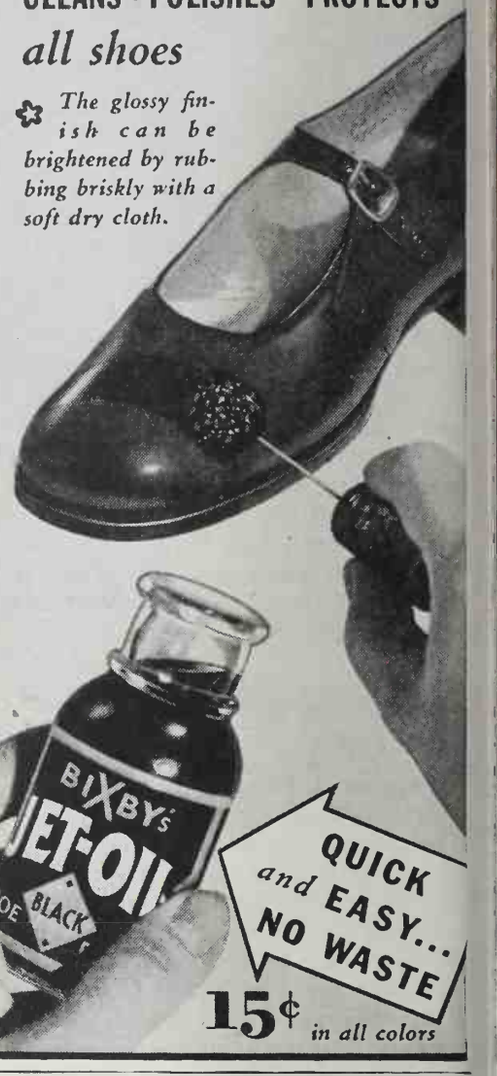

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GLOVER'S MANGE MEDICINE

Helping Your Children

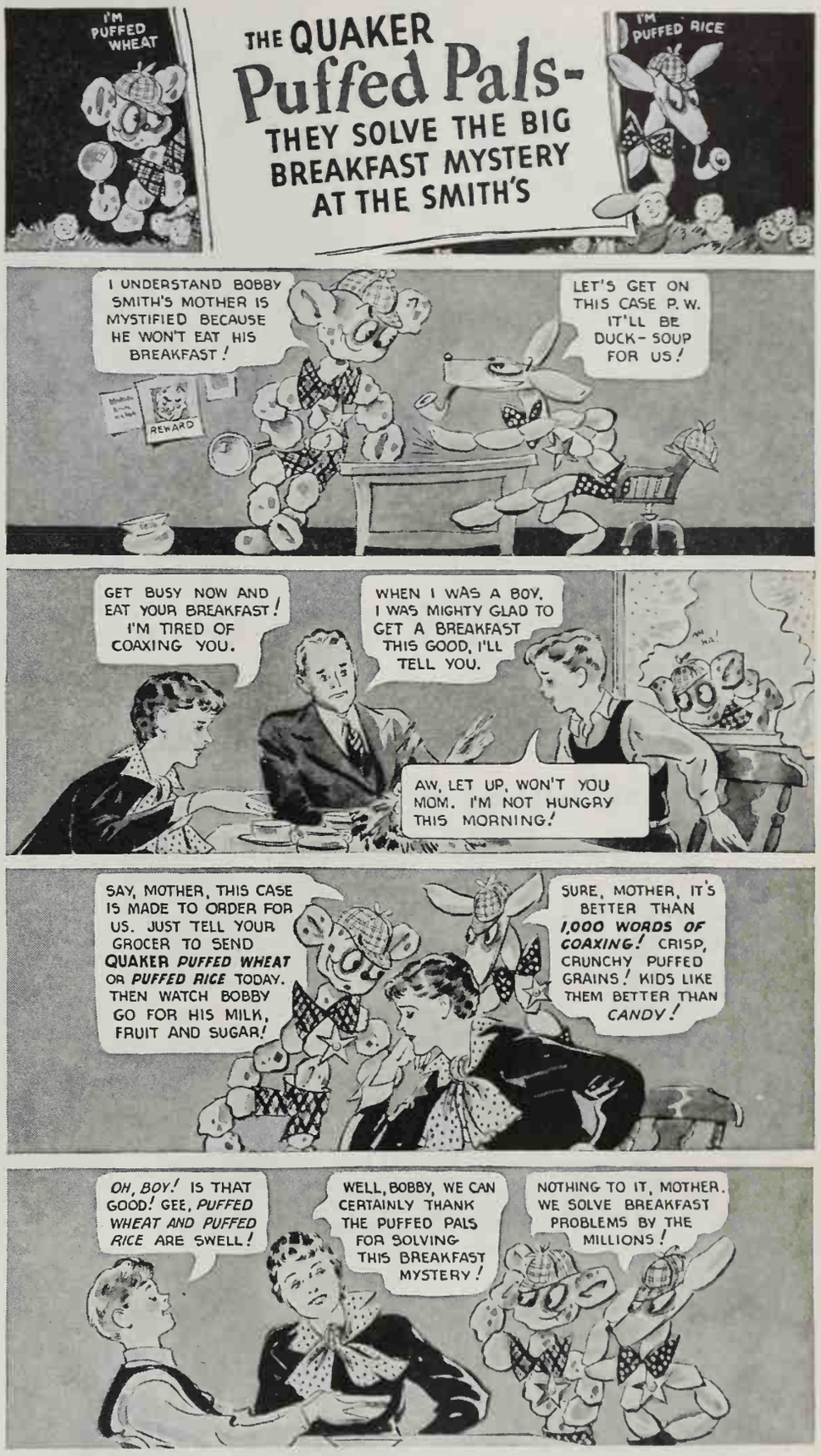
(Continued from page 24)

that he can about the affairs of the home he lives in? Not only how to do the things that need to be done, but how its financial affairs are managed, too, as he grows old enough to grasp the significance of such things. One thing you can be sure of, such knowledge will never hurt him socially or any other way! Rather, it will add to his fun and self-confidence to be able to cook a grand meal in the woods or at home (ask any Kitchen Ranger!).

The same reasoning holds good for the girl, and more so. If she expects to make her own living, for a few years, at least, I know of no line of work that is less crowded and that offers a greater variety of opportunities than home economics training provides for the modern girl—and the most successful home economists are, practically without exception, those who learned at home to do well the tasks that make up the profession of homemaking.

Home economics in all its branches —teaching, extension work, business, institutional work, writing and editorial work, research, social service — offers not only one of the most generally satisfying types of work available for any girl, but one in which the girl is never competing with men, as she necessarily is in most businesses and professions. Moreover, if she marries (as she probably will) after a few years' work, her training and experience carry over into her new life with no awkward break or personal adjustment period such as the business woman or teacher who marries must usually face. And here is a point that should make every man vote heartily for home economics training for every girl: the home-economics-trained wife, no matter how good in her line she may be, can not make a husband uncomfortable by reason of her superior ability; there is no "struggle for artistic supremacy" between husband and wife when the wife is a home economist! Rather, the better she is in her profession, the more comfortable she is likely to make her husband.

For both boys and girls, then, I earnestly urge genuine and continuous training in the management of home affairs. I know it isn't easy, with all the competition for their time in the form of school "home work," clubs, music and dancing lessons, and all the countless organized activities that the modern child must live through. It isn't easy to stand by patiently and let them "mess up the kitchen" with muffin making, and oiling of vacuum cleaners, and all the things they may feel called upon to do. But those things are important to their development and their future happiness in countless ways.


I'M PUFFED WHEAT
THE QUAKER Puffed Pals- THEY SOLVE THE BIG BREAKFAST MYSTERY AT THE SMITH'S
I'M PUFFED RICE
I UNDERSTAND BOBBY SMITH'S MOTHER IS MYSTIFIED BECAUSE HE WON'T EAT HIS BREAKFAST!
REWARD
LET'S GET ON THIS CASE P. W. IT'LL BE DUCK-SOUP FOR US!
GET BUSY NOW AND EAT YOUR BREAKFAST! I'M TIRED OF COAXING YOU.
WHEN I WAS A BOY, I WAS MIGHTY GLAD TO GET A BREAKFAST THIS GOOD, I'LL TELL YOU.
AW, LET UP, WON'T YOU MOM. I'M NOT HUNGRY THIS MORNING!
SAY, MOTHER, THIS CASE IS MADE TO ORDER FOR US. JUST TELL YOUR GROCER TO SEND QUAKER PUFFED WHEAT OR PUFFED RICE TODAY. THEN WATCH BOBBY GO FOR HIS MILK, FRUIT AND SUGAR!
SURE, MOTHER, IT'S BETTER THAN 1,000 WORDS OF COAXING! CRISP, CRUNCHY PUFFED GRAINS! KIDS LIKE THEM BETTER THAN CANDY!
OH, BOY! IS THAT GOOD! GEE, PUFFED WHEAT AND PUFFED RICE ARE SWELL!
WELL, BOBBY, WE CAN CERTAINLY THANK THE PUFFED PALS FOR SOLVING THIS BREAKFAST MYSTERY!
NOTHING TO IT, MOTHER. WE SOLVE BREAKFAST PROBLEMS BY THE MILLIONS!

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WATCH youngsters go for breakfast with a zest when Puffed Wheat or Puffed Rice is on the table! How they love the luscious, nut-like flavor of these whole grains, puffed to 8 times normal size!

With milk, sugar and fruit, this gay and lively cereal makes a gala breakfast. One youngsters love like candy! They eat without any urging. That's why we say, *One bite is worth a thousand words of coaxing!* Order today from your grocer! The Quaker Oats Company, Chicago.

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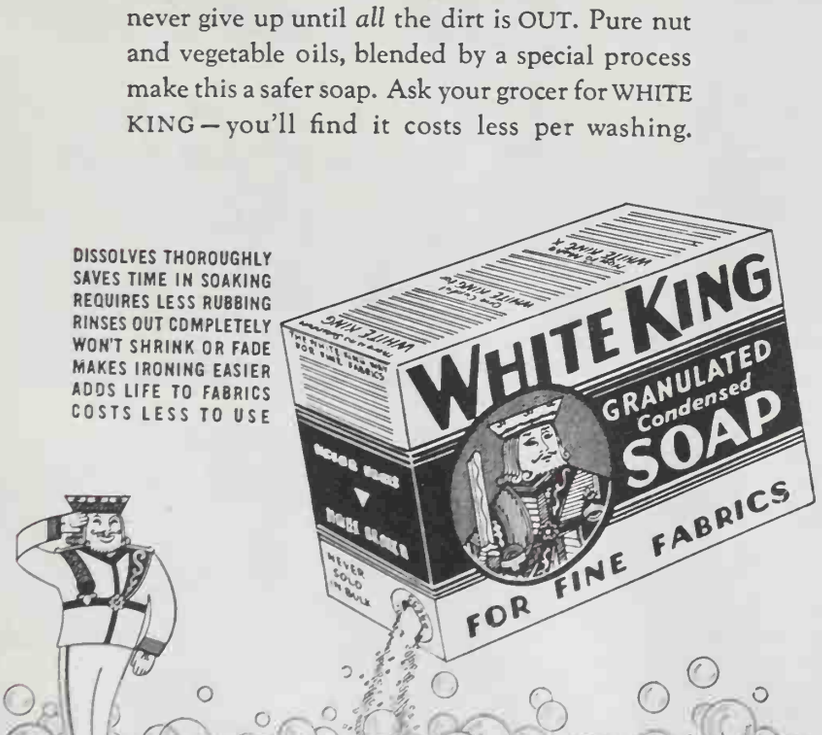
Longer Lasting Suds

do your washing for a month—then see the difference in your clothes and linens

YOU can't imagine how much nicer clothes look when you wash them with WHITE KING regularly. White garments are *snowy white*... colored things are clear and bright. You need use only a small amount of this *Original* Granulated Soap because you get more suds... richer suds that last 2 to 3 times longer... active suds that never give up until *all* the dirt is OUT. Pure nut and vegetable oils, blended by a special process make this a safer soap. Ask your grocer for WHITE KING—you'll find it costs less per washing.

DISSOLVES THOROUGHLY
SAVES TIME IN SOAKING
REQUIRES LESS RUBBING
RINSES OUT COMPLETELY
WON'T SHRINK OR FADE
MAKES IRONING EASIER
ADDS LIFE TO FABRICS
COSTS LESS TO USE



WHITE KING... THE *ORIGINAL* GRANULATED SOAP

From 200,000

IT stands to reason that 200,000 heads can furnish more good ideas than two or three heads could possibly provide; and experience bears out this reasoning. Every mail brings an assortment of smart suggestions that help to put more fun, and more time for fun, into the job of homemaking.

Have you been making strawberry jam? I hope so; and I hope that you are making it by the short-boil method, which does so much to save every bit of lovely fresh color and flavor that the berries possess in their natural state. I hope, too, that you are putting up your jellies and jams this year in small jars with lids that really seal in the flavor. If, however, you have some open-topped glasses that you want to use, there is help for you on the market—little circles of gummed Cellophane which, when dampened and stretched over the tops of glasses, and held in place by rubber bands until they set, make dust-tight, air-tight covers. Whatever kind of jar you are using, do store your jams and jellies in a dark, fairly cool place; such treatment makes all the difference in the world in the flavor and color of these products months hence, for light particularly does strange things to flavor, you know. (That is why light-resistant glass containers are being used for vanilla and coffee and other foods these days.)

■

Have you tried strawberry jelly? Too few persons are acquainted with this delicate sweet. Use bottled pectin, of course, for strawberries lack this jelly-making property. (Follow directions on the bottle.) You will be enthusiastic about the jelly, I feel sure. Serve it with cheese and crackers for dessert at any time of year.

■

I don't know where or when I learned that it is a very good idea to butter and flour the ring mold for baking noodle ring, spaghetti ring, and the like. It was in my own kitchen that I was inspired to use an empty coffee can for flouring chicken for frying. (Put in the seasoned flour, add two or three pieces of chicken, and shake until evenly coated.)

■

In Miss Bertha Shapleigh's kitchen in Carmel I learned her trick of placing a whole onion—peeled, of course—in fat in which chicken is being fried. It was from Miss Shapleigh, too, that I learned to cook the neck and wing tips of the

chicken in water to cover, with a slice of carrot and onion and a sprig of parsley added, thus making a bit of savory chicken broth to be served as soup or used in the gravy.

■

Here is a brand new recipe for extra-good fudge that you will enjoy both making and eating, for it takes no cooking at all. Whether you spend the summer in the mountains, where sugar cookery has its drawbacks due to altitude, or in the lowlands where heat discourages unnecessary cooking, you will like this, for its bitter-sweet flavor and its interesting texture, as well as for the ease of making it.

BITTER-SWEET FUDGE

4 squares of unsweetened chocolate
2 tablespoonfuls of butter
1 pound of confectioners' sugar
½ cupful of broken nut kernels
⅛ teaspoonful of salt
4 tablespoonfuls of evaporated milk
2 tablespoonfuls of angostura flavoring

Put the chocolate and butter to melt together in a double boiler.

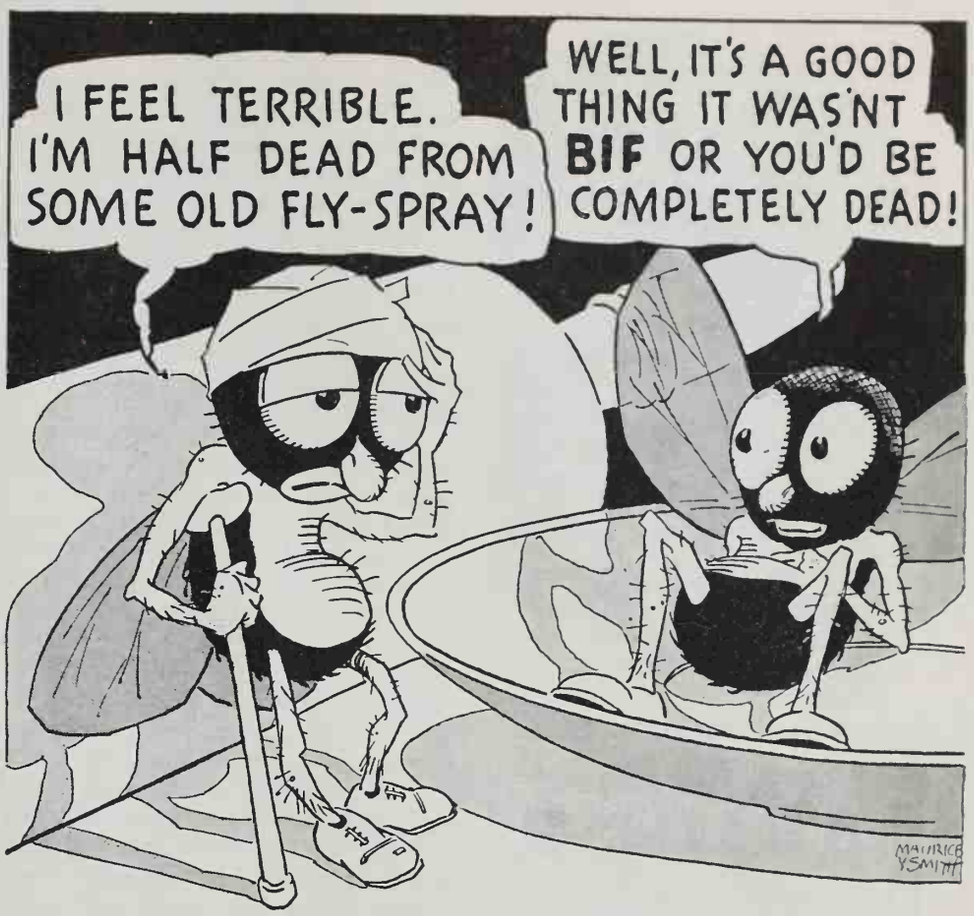
Mix the powdered sugar, nuts, and salt in a large mixing bowl; add the evaporated milk and stir with a wooden spoon. When the chocolate and butter are melted, blend thoroughly, then stir into the sugar mixture, together with the flavoring, and stir well. Turn out onto a board dredged with confectioners' sugar and knead with the hands until smooth and creamy and very well blended, then press firmly into a well-buttered pan, mark into squares, and chill until firm.

■

Marjorie H. Black, a frequent contributor to SUNSET, now traveling over the eastern part of the country, sends the following discussion of the plan for descriptive labeling of canned goods, as distinguished from the labeling plan in which simply A, B, and C would be used to indicate quality of the contents of the can:

Women are glad to know there is to be more information on canned food labels, and it has been interesting in talking with them in various clubs to find they are in favor of descriptive labeling when it is explained to them. Those who have only heard about grade labeling say they are in favor of it because it is more than they have now, but when the descriptive plan is described they say, "That is what we really want."

Two plans have been proposed for giving more information on canned


I FEEL TERRIBLE. I'M HALF DEAD FROM SOME OLD FLY-SPRAY!
WELL, IT'S A GOOD THING IT WASN'T BIF OR YOU'D BE COMPLETELY DEAD!
MAURICE Y. SMITH

bif...THE SCENTED DEATH FOR FLIES

TESTS prove Bif to have *30% more KILLING POWER* than the government specifications for commercial fly sprays.

No need now to use an unpleasant fly spray. Bif has a faint *floral scent.* Use it any time *without annoyance,* and kill more flies, quicker.

Bif is harmless even to the smallest baby. It produces a fine atomized mist that will not stain or spot walls, drapes, clothing or furnishings.

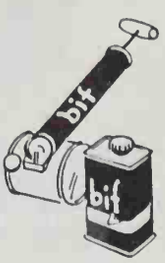
Get Bif today to effectively control flies, moths, mosquitoes, ants, gnats, silverfish, and many other pests.

PINTS, 50c...QUARTS, 85c
SPECIAL BIF SPRAYER 35c

—at many leading stores and all Union service stations.

UNION OIL COMPANY

bif



THE SAFE, SURE, SCENTED SPRAY

WITH PURCHASE OF PACKAGE

Albers *Instant* TAPIOCA

HERE'S VALUE: A beautiful 9-piece aluminum ring mold set—with one large family size mold, eight individual molds—for new and tempting desserts, salads, main dishes! Made of gleaming durable aluminum. Diameter of large mold 8⅝ inches. Give smart new style to your luncheons, dinners. Supply at this low price is limited—your grocer has Albers Instant Tapioca—send for your set today!

How to Order

Just send 75 cents and top from one large package Albers Instant Tapioca (or two small package tops) to Albers Instant Tapioca, 1044 Stuart Building, Seattle. Your set will be sent postpaid.

This offer valid until August 31, 1935

Schilling

Pepper

A Schilling & Co.—San Francisco

WOMEN! learn to KNIT lovely things AT HOME

For Pleasure—for Profit—Earn as high as $50.00 a Week! Big FREE folder explains our Easy To-Learn Home Study Knit Course. Shows how to KNIT AT HOME in your SPARE TIME. Ten easy lessons—simple, complete. Make money first month. All necessary tools and materials furnished FREE—with enrollment. Write today! Naomi E. Cleaves School of Knitting, 6513 Hollywood Blvd., Dept. 5-H, Hollywood, California

food labels. One plan proposes to summarize the qualities of the product in the can and represent it on the label by a symbol such as Grade A, Grade B, or Grade C. The summarizing of these factors would be done by graders assigned to the various canning companies.

The other plan, sponsored by the canning industry, is for descriptive labeling where each measurable quality factor would be printed on the label, and the consumer could then select the factor or factors which would best suit her needs for a particular use.

The descriptive labeling plan is based on the requests which have come from women to the industry over a period of years. Women have asked that the labels give real buying information, such as approximately how many slices of pineapple there are in a can, the number of whole or halves of peaches in a can, the number of asparagus spears, the consistency of syrup on fruit, the degree of tenderness of vegetables, and the like. This is just the type of information which would be given under descriptive labeling, and the industry feels that any plan which is based upon requests from women is the plan which will prove most acceptable and helpful to them in their buying problems.

The terms which would be used would be simple household ones, so accurately defined that the meaning would always be the same to the consumer, to the canning industry, and to the law enforcement officials. The industry feels that only by a common understanding can any plan be worth while.

Under the descriptive labeling plan a label on a can of peas might read "Tender," "Medium size" (represented by a circle showing the diameter of average size of peas in the can), "Sugar added," "Salt added."

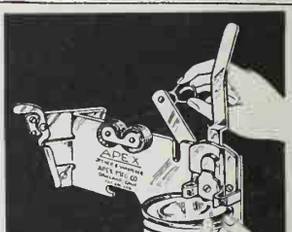
Tender, as applied to peas, would be worked out by the same test now used by the government under the McNary-Mapes Amendment for substandard vegetables. This is a very accurate test and there is no possible opportunity for wrong interpretation. Likewise, all other terms would be equally clearly defined.

Some people feel that because the canning industry is opposed to so-called grade labeling, they are opposed to telling the truth on labels. That is not correct. It is because they do very sincerely want the truth and facts on every can that they oppose the plan, and have worked out the descriptive plan which they feel is far superior and more workable. Members of the canning industry can stay in business only so long as they furnish the consumer with the material desired by her, and naturally they are not deliberately going to do anything which would lessen the confidence of the buying public.

- COMFORT AND QUIET
- ELEGANT ATMOSPHERE
- CONVENIENT LOCATION
- UNEXCELLED CUISINE . . .
- GARAGE IN BUILDING
- RATES WITH BATH as low as . . . $3.50
- San Francisco's Newest and Most Modern Downtown Hotel

SIR FRANCIS DRAKE

POWELL AT SUTTER



NEW *magnetized blade of the* **APEX** America's Finest **Can Opener**

catches any small particles of metal. The Apex lasts a lifetime. Has Knife Sharpener and Bottle Cap Remover. **If your dealer cannot supply,** enclose price; we will send postage prepaid.

Opens round, square or oval cans cleanly, leaving a smooth rim.

Standard (without sharpener) $1.75
DeLuxe (with sharpener) $1.95

APEX MFG. CO., 720 MISSION ST., San Francisco, Calif.

HIDE THOSE UGLY WIRES
To beautify your home, hang framed pictures on
MOORE Push-less Hangers
Easy to insert. Won't mar walls.
10c Packets at Hardware & Stationery Stores
Moore Push-Pin Co., Philadelphia

Gottschalk's METAL SPONGE

Cleans and Scours Everything

On Sale at all leading Stores

TABLEWARE *for* BEACH HOUSES

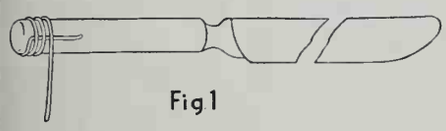


Fig. 1

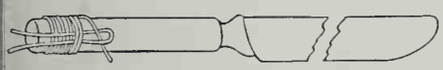


Fig. 2

LAST SUMMER, while planning our beach home, we carried out an idea which may prove of interest to other SUNSET readers.

The home was to be a typical beach home, quite rustic, and the dishes to be gay pottery, so the silverware must be something to match. The kitchen was to be red and yellow, so why not red and yellow silverware?

We hied us down to the well-known five-and-dime store and this is what we bought:

Eight knives, eight forks, and 16 teaspoons, all of the common variety, the forks and spoons of silver plate, the knives with stainless steel blades and smooth celluloid composition handles. Then to the needlework counter where we bought two balls of crochet string—one red and one yellow.

Our thought was to wrap the handles of the knives, forks, and spoons with an endless wrapping of the two different strings.

For the benefit of the readers who may not be fishermen or who have never wrapped their own fishing poles, the sketches are made.

First a wrapping of yellow would be put on, perhaps a quarter of an inch in length, then a wrapping of red, whatever length we chose to make, then another of yellow, and so forth, until the length of handle was covered.

When all spoons, knives, and forks had been wrapped, we took ordinary white shellac and brushed over the string. They were allowed to dry over night and another coat of shellac applied. This was repeated several times until the string was thoroughly impregnated with shellac. The several coats of shellac thus cemented the windings together solidly. Then after the last coat of shellac was thoroughly dried, one coat of waterproof varnish was applied and allowed to dry.

At this writing, the utensils have been in daily use for two months and show no signs of wear or deterioration.

—DOT ELLIOTT, Seattle.

He: "*Brr-r! These potatoes taste bitter.*"

She: "*I'll never again accept a substitute for Leslie Salt!*"

Pure salt doesn't have a bitter taste. That's why Leslie brings out delicate flavors instead of smothering them. Leslie is absolutely pure.

And you get 2 full pounds of this concentrated, *double-refined* salt. Enough extra to fill 6 to 12 more salt cellars than smaller packages costing the same. Leslie Salt, in the big red package, Plain or Iodized.

GENERAL PAINT *Recommends* FLEX

FLEX is the self-leveling, modern color finish for modern homes. Its the ONE finish that *anyone* can apply successfully the very *first* time. Sold at all the better paint, hardware and department stores. There's one in your neighborhood.

GENERAL PAINT CORPORATION

FLEX QUICK STEP

San Francisco - Los Angeles - Oakland - Portland - Seattle - Spokane - Tulsa

FREE COLOR FOLDER Address nearest office for FREE color folder showing 18 vivid FLEX colors and giving many uses.

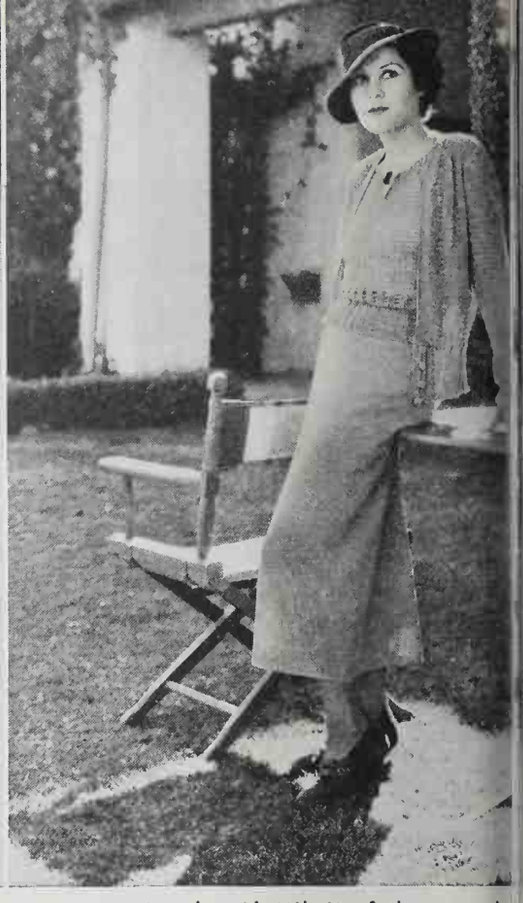
Name .....

Street and Number .....

City and State .....

A three-piece Nattiknit, made by Los Angeles Knitting Mills, Ltd.

A Columbiaknit features the new cape sleeve, and high, wide neckline



Another Nattiknit of the casual comfortable type which is so smart

SUNSET BEAUTY DEPARTMENT

Conducted by BARBARA LENOX

A GROUP of us nibbling sandwiches around a gay table in a San Mateo garden one Sunday afternoon were comparing lipsticks and discussing fashions. There were two young women in the group who were typical of women in every community. Both were married, lived in attractive homes and had similar incomes, yet one looked smart and well groomed, and the other appeared just the opposite. In your own circle of friends aren't there women like these—women who spend the same amount of money on their appearance, and yet one always has an air of smartness while the other never quite succeeds in making a presentable appearance?

Wardrobe and cosmetic mistakes are not only disturbing to your budget, but they affect your personality and attitude toward others. A smart, well-groomed appearance is important because it can protect you from the aching misery of self-consciousness. How? The answer lies deep in a woman's being. It is not a matter of wearing the color or style of the moment; it consists in so wisely choosing your costume, and so carefully preparing the foundation—yourself—that you feel at ease, and are able to put your mind on the interests of others instead of on yourself. Many women lead unhappy lives gripped by the fear that neither they nor their clothes will stand competition or comparison. Each introduction is a new crisis to them. Each invitation makes them feel self-conscious and hesitant over the thought that they will be "on display." To avoid this we must learn something of the technique of smartness. It is a technique, and one which can be acquired by any woman.

A hand-knitted costume in green and beige angora, worn by Rochelle Hudson, the popular Fox Film player

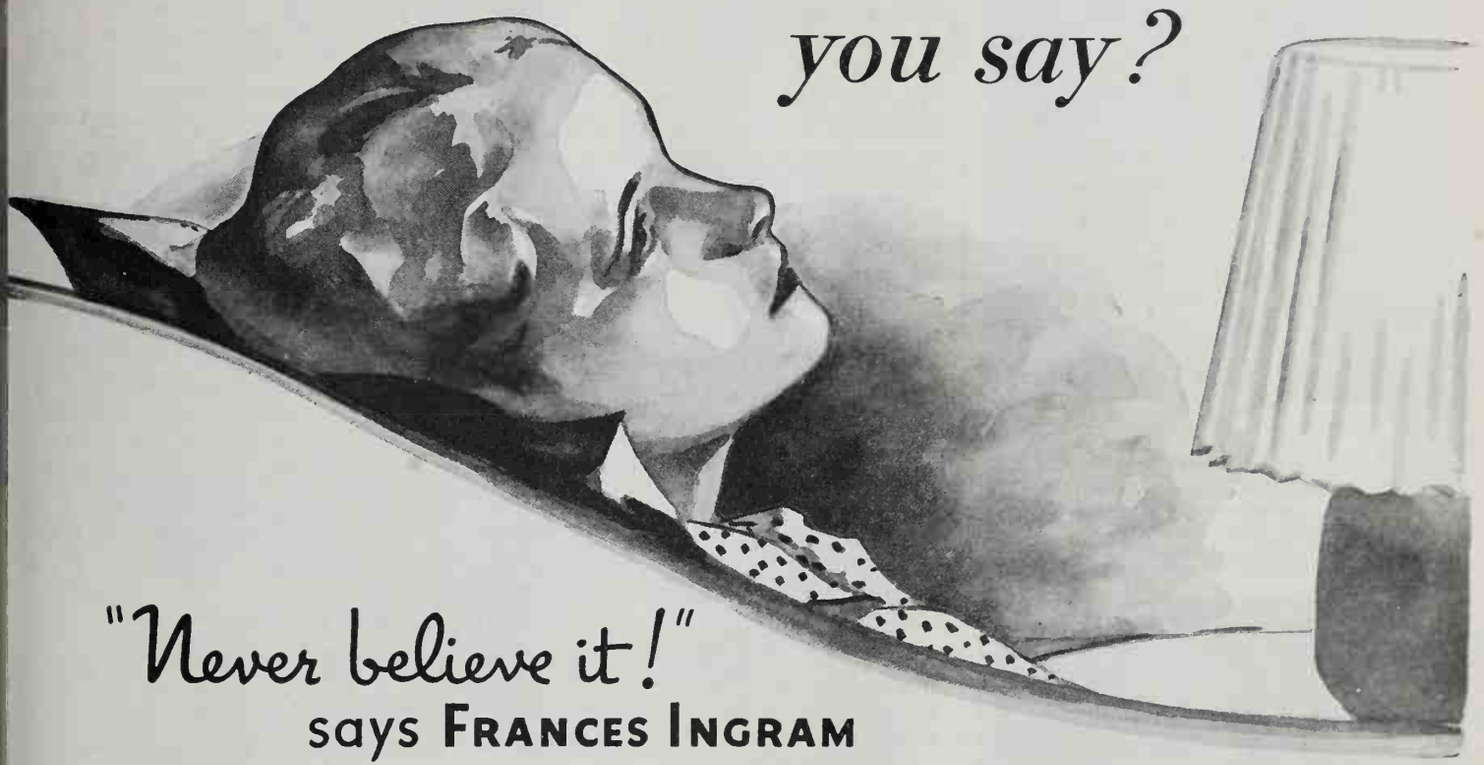
The first step to a smart appearance is to do faithfully those things which will add to your loveliness. It is impossible to acquire a well-groomed appearance by haphazard methods. Your nails, for example, will never look cared for if you have manicures only for special occasions and let them go the rest of the time. Give your nails a manicure once a week, and after a little while your hands and nails will take on that much-desired well-groomed appearance. It is the same with skin and hair. There are always telltale signs of neglect on the woman who gives herself attention only at irregular intervals. Perhaps you're thinking that it is all very well for beauty editors to make long lists of "do's and don'ts," but supposing one has a husband, three children, and an airedale to look after, and a house and garden to keep in order—what then? It still can be arranged. No matter how crowded the day, there is always some way to organize the time so that a few minutes can be devoted to your appearance.

As soon as you get up there will be a few minutes for tooth scrubbing and skin cleansing. Try doing two or three facial exercises while you dress, as the best results can be obtained by doing facial exercises in the morning while the muscles are rested. Have you a copy of our facial exercises? One of our readers says she looks ten years *(Continued on page 44*

Thirty—

and through with Romance,

you say?



"Never believe it!"

says FRANCES INGRAM

"WHENEVER I hear a woman say that romance is over for her, I never know whether to laugh or cry," says Frances Ingram, beauty adviser to thousands of women.

"What! Say farewell to romance while a woman still has hair on her head, teeth in her mouth, eyes that can see, and a skin that has not entirely turned to leather?

"I never see a woman who thinks she is through who hasn't neglected her own possibilities.

"Take courage. Get to work on that skin of yours—for that's where a woman's beauty begins and where *your own efforts* can accomplish wonders!"

You do not need expensive beauty treatments or an elaborate set of creams. All you need is one *complete*, constructive cream. Ingram's Milkweed Cream. It contains everything your skin needs to keep it young looking.

When we are young, you know, Nature supplies softening, protecting oils which keep our skin fine and firm and supple. But as we grow older Nature is less kind.

Then we must supply them or our skin becomes prematurely old and develops harsh lines, loose, saggy folds, excessive dryness, coarse pores and crepey texture.

This is just what Ingram's Milkweed Cream does for our skins — it puts back these "young" oils which are so necessary for skin loveliness.

Frances Ingram has given countless women new hope and new skin beauty. She has helped many of the fairest stars in Hollywood preserve their high-priced beauty.

She will gladly help you. Ask her to send you a week's supply of her Milkweed Cream, together with her treatment book telling how to treat different skin troubles. Mail the coupon today.

A complete cream

everything your skin needs in this **ONE JAR**

MAIL COUPON ⬇

NRA

Frances Ingram, c/o Bristol-Myers Co., Dept. BC-55.
526 Mission St., San Francisco, Calif.

I want to try your Milkweed Cream. Please send me a week's supply free and your treatment book.

Name _____

Address _____ *City* _____

Ingram's Milkweed Cream

THE SILENT MESSENGER

Hand-etched Crystal Decanter, from $1.95 • In the Lenthéric Perfumes, including Miracle, Forêt Vierge, Asphodèle, Lotus d'Or, Au Fil de l'Eau and Le Pirate.

The Daytime Fragrance

Bouquet Lenthéric, a double essence, created to make your day more fragrant and more exciting.

•

Available wherever fine perfumes are sold. — Lenthéric, rue Saint-Honoré, Paris; Fifth Avenue, New York.

HOW TO USE BOUQUET LENTHERIC — In the morning, after bath or shower, apply freely to body. Spray on lingerie, gown or handkerchief. Spray over hair. Pat on forehead and temples, to relax and relieve fatigue.

Bouquet Lenthéric

THE DAYTIME FRAGRANCE

Quiet, but with a strange persistence

© 1935, Lenthéric

younger since she has been taking them. Mornings are usually crowded, aren't they? In many households, however, there is a brief period after lunch that may be utilized for personal improvement. A beauty nap for even 15 minutes will improve your health, disposition, and looks. If possible have a tub bath, a fragrant bath scented with pine or lilac bath oil. Use a bath brush to stimulate the circulation. While you rest, put little pads wet with witch hazel over the eyes, and sleeping gloves on your hands, and you will be beautifying yourself as well as resting. In tropical countries this noonday "siesta" is a habit, and isn't it a good idea for our warm summer days?

If your day is too crowded after luncheon, there is surely a brief period just before dinner-preparing time when you can do a few stretching exercises, relax, and give your hands and skin a little attention. Another brief period which may be devoted to beauty is just before you retire. This is a good time to brush your hair; remember to brush always with an upward, outward stroke. A tufted brush will grip your hair better than one with even bristles, and will "polish" your hair into a pleasing sheen. Creams and softening products are best applied at night — and don't forget the elbows, knees, and heels.

Look Out for Fatigue Pains

If you have developed an ache in the back of your neck during the day, and you feel as if red-hot coals have gathered there for a siege of torture, raise the head high as if you were pushing the air up with the top of your head. Nature has arranged our anatomies so that all the vertebrae up and down our spines are separate affairs with a little space between them. When we sit or stand for hours the vertebrae press down on one another, and the nerves cry out in fury. Correct posture will, of course, prevent a great many of these fatigue pains.

By planning your day carefully you will not only be able to accomplish more, but you will find an improvement in your appearance that will make you enchanted with your own image. There are many interesting points about style and beauty which, of course, we can't cover all at once, but in the coming issues we shall have information about fashion, particularly for those of limited incomes. At present we have a bulletin called "Handicaps to Smartness," which you may have for a stamped, self-addressed envelope.

Because of its adaptability, knitted wear has become the smart, casual type of clothing that western women practically live in. The knitted costume is equally smart for town or country, it's a life saver for traveling because it won't wrinkle, and the new string knits and washable cotton knits will answer the problem of how to keep cool, and yet look smart on hot summer days. If you have a light blue knitted suit, and you don't want to wear white accessories with it, try navy blue accessories. It makes an interesting and practical combination.

One of our readers who lives in a warm section of the West tells me she plans to keep cool during her housekeeping hours with seersucker dresses, made to look like two-piece costumes, but really in one piece. Brown and white seersucker edged with white tape makes one costume. Isn't it a good idea? Dresses that look like two pieces and yet are one piece are splendid for warm summer days.

Thank You for Your Letters

The perfume contest announced in the February issue brought so many splendid letters on the selection and use of perfume that it was difficult to select the three winners. So many interesting suggestions were made that I feel sure all SUNSET readers would like to hear about them. A subscriber who spends part of the year in the tropics writes that her bouquet Cologne is indispensable as a rub-down. Other readers find a fragrance delightful to use in the hair rinse, soothing to tired feet, splendid as an astringent, refreshing to use after shopping, golf, gardening or anything where heat and exercise leaves one slightly "wilted."

It was interesting to note in some of the letters that perfume is used to counteract a depressed state of mind. One reader says that she always sends "liquid flowers" in the form of a perfumed Cologne to her friends who are ill. A perfume is really like a garden forever in bloom, isn't it? Centuries ago, perfume was used as a cure for many physical ills. Sometimes a brew was made of various herbs and flowers; on other occasions aromatic woods were burned. It is really from the burning of incense that we get our word perfume, which comes from the Latin words "per," meaning through, and "fumum," meaning smoke.

Both art and science contribute to the creation of perfume. The process of extracting oils from flowers is the

"I use MUM because it's QUICK"

THE busy woman's deodorant — that's what they're calling Mum, these days. For busy women have no time to waste, and they know they need waste none when they use Mum.

It takes just half a minute to use Mum. A quick fingertipful under this arm, under that, and you're safe for the whole day. As quick and simple as that!

Another thing busy women like about Mum — if you forget to use it before you dress, just use it afterwards. For it's harmless to clothing.

It's soothing to the skin, too — so soothing you can shave your underarms and use Mum at once. Think of that!

Mum is sure and instant in effect. It prevents *every trace* of disagreeable body odor, without affecting the perspiration itself.

Quick, easy, sure and harmless! Is it any wonder busy women depend upon Mum? If *you* have not formed the daily Mum habit, write today for a *free* week's supply of Mum. Give it a trial. You'll be enthusiastic, too. Address Bristol-Myers, Inc., Dept. HC-55, 526 Mission St., San Francisco, Calif.

Mum takes the odor out of perspiration

NRA

ON SANITARY NAPKINS, TOO.
Mum is such a comfort to women for this use! It guarantees protection from this kind of unpleasantness which women always fear.

Write today for this free booklet. Remember that Siroil is offered to you on a "Relief or Money-Back" guarantee basis.

DON'T LET PSORIASIS

DEPRIVE YOU OF YOUR SUMMER ENJOYMENTS

No longer need you be embarrassed by psoriasis blemishes and deprive yourself of summer bathing. Siroil, the new relief for psoriasis, will solve your problem for you. It has brought relief to thousands of men and women throughout the country. Applied externally to the affected areas it causes the scales to disappear, the red blotches to fade out and the skin to resume its normal texture. Siroil backs with a guarantee the claim that if you do not receive decided benefit within two weeks—and you are the sole judge—your money will be refunded.

If your druggist is unable to supply you write to the Siroil Laboratories direct.

SIROIL *Laboratories, Inc.*
1214 Griswold St., Dept. SM5 Detroit, Mich.

NAME_____

ADDRESS_____

CITY_____ STATE_____

RELIEVE ACID INDIGESTION WITHOUT HARSH, RAW ALKALIES!

Millions Have Found Faster, Surer Relief In New-Type Mint

HEARTBURN is distressing. But there's no longer any need to resort to harsh alkalies in order to relieve a sour stomach, gas, or after-eating distress.

Strong, water-soluble alkalies taken in excess may change the stomach juices *completely*—slowing up digestion instead of helping it.

The new, advanced, most effective and *safe* relief for acid stomach is TUMS. TUMS contain no soda or any other water-soluble alkali—instead this candy-like mint contains an unusual antacid soluble only in the presence of acid. When the excess acid in the stomach is neutralized, the remainder passes on undissolved and inert. No danger of alkalosis or kidney poisoning from TUMS.

Try TUMS—3 or 4 after meals, when distressed. Eat them just like candy. You'll be grateful for the wonderful relief. 10c a roll at all drug stores. 3-roll carrier package, only 25c.

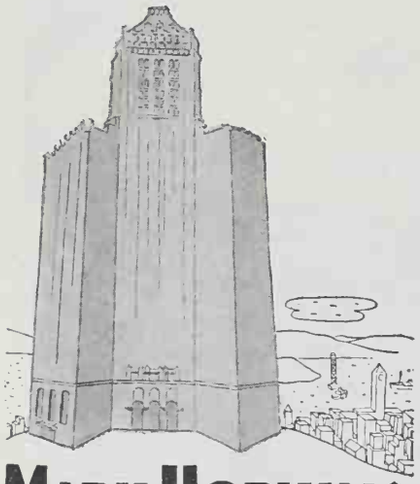
Free 1935 Calendar-Thermometer, beautifully designed in colors and gold. Also samples TUMS and NR. *Send stamp for postage and packing to* A. H. LEWIS CO., Dept. 36-EKK St. Louis, Mo.

TUMS FOR THE TUMMY

TUMS ARE ANTACID . . NOT A LAXATIVE

For a laxative, use the safe, dependable Vegetable Laxative NR (Nature's Remedy). Only 25 cents. NR

OVERLOOKING SAN FRANCISCO



MARK HOPKINS HOTEL

FROM $4.00

COMFORTABLE ROOMS AND HOSPITABLE SERVICE
GARAGE IN BUILDING
FOUR MINUTES FROM THE SHOPS AND THEATRES

GEORGE D. SMITH GENERAL MANAGER

Keep Your Skin *Clean Fresh Radiant* **with Cuticura Soap**

BEAUTY

work of a scientist, while the blending of scents belongs to the realm of the artist. Harmony enters into the blending of essences as into music or painting, and it is truly the work of an artist to combine the floral essences in such a way that each one becomes richer or more delicate according to the bouquet he is creating, and then the parts must be so fused with one another that the whole affects the sense of smell as a single odor. Like a symphony, the perfume artist carries one theme through his entire composition, and when complete its exquisite beauty is as pleasing to the sense of smell as a symphony is to the ear, or a painting to the eye.

Should perfume be selected according to type? By all means. Just as there are colors which flatter our skin, enliven our hair, and intensify the color of our eyes, so there are perfume types created for human character types with the thought of emphasizing the individual charm of the person wearing it. Mere logic convinces us that the personality of a demure lass would be thrown out of balance if she picked out an ultrasophisticated scent. But that same shy type can select a strong blend in her type division that will build up her retiring personality.

A perfume artist of France used his clients as models for his creations. Some expressed the spirit of gaiety, others a touch of sophistication, some charmingly romantic. In each the qualities were so pronounced that they portrayed the moods of all women for all times. His creations are available now in both perfume and perfumed Cologne, which is vastly different from plain Cologne. It is a double essence, an exquisite perfume caught in the refreshing depth of a fine Cologne base, and is created as a fitting fragrance for daytime use.

There are so many points on the selection and use of perfume that space does not permit describing them here, so a bulletin has been prepared listing the various types of personalities and the perfumes suitable for them: A stamped, self-addressed envelope will bring you this bulletin. The three winners of the perfume contest are: Miss I. D. Horn, Oakland; Mrs. Harry E. Miller, Jr., Menlo Park, and Mrs. W. B. Bryant, Pasadena.

Some Sheer Stocking Facts

If you have as much trouble with runs and holes in stockings as most of us do, you will be glad to know about a product which prevents runs, and makes stockings wear longer. You

When hairdressers say:

"NEW HAIR BRUSH HELPS WAVES"

—THAT'S NEWS

Now—an amazing brush with patented features is hailed by coiffure experts as "fine for any wave: natural, water, or permanent."

If you are worried about brushing spoiling your wave ...dozens of experts say, "Forget it"... now that the patented Pro-phy-lac-tic STRANZIT Hair Brush is available.

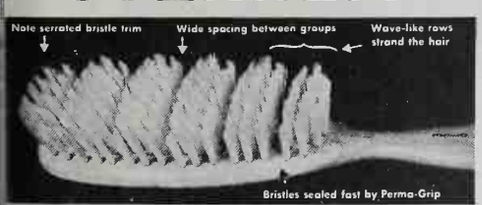
Unlike ordinary brushes, it is ingeniously designed to get right at the root of this matter of hair health. The very first time you try it, you will marvel at the way it gets to the scalp.

Automatically, it strands the hair. Brushes beauty in, brushes dust out. Imparting sheen and stimulating the scalp.

Note the diagrammatic photograph below. It explains why you get *different* results with this brush. Buy the STRANZIT at your favorite store . . . or shipped prepaid on receipt of price. Black bristles, $1.50. Gray bristles, $2.00. White bristles, $2.50.

PRO-PHY-LAC-TIC BRUSH CO., *Florence, Mass.*

Pro-phy-lac-tic STRANZIT


Note serrated bristle trim
Wide spacing between groups
Wave-like rows strand the hair
Bristles sealed fast by Perma-Grip

Next month Barbara Lenox, Beauty Editor, plans the June bride's trousseau.

A Dog Soap at last *that*

Now, when you wash your dog, you not only clean him perfectly but you also stop his itching, give him a "dog show" sheen, stimulate hair growth, kill fleas and lice, destroy "doggie odors." Outlasts two ordinary bars. At drug and pet stores, 50c, or write us direct. William Cooper & Nephews, Inc., 1900 Clifton Ave., Chicago, Ill.

- Oils
- Tones
- Grooms
- Kills Fleas
- Deodorizes
- Cleans

All In One Operation

PULVEX THE ONLY 6-USE DOG SOAP

Backed by 92 Years' Experience

B E A U T Y

simply add it to the water in which the stockings are washed. One of the reasons we have to spend a big slice of our dress allowance on hosiery is because our habits in this respect have changed. Years ago stockings were bought by weight — the heavier the stockings the more elegant the wearers felt. Now we demand sheerness, and there isn't any way of making these beauties behave like chorus girls, so if we must be sheer, the best we can do is to take good care of our stockings.

New Beauty Products

A new complexion brush has a bright composition top which is an advantage over wood in that it will not discolor.

A perfume house has added a finely powdered sachet to its line. In addition to the bottles, there will be several smart types of silk sachets to tuck among lingerie and handkerchiefs.

A smart new compact has not only powder and rouge between its slim metal covers, but place for half a dozen cigarettes, and of course a large mirror. At the City of Paris, San Francisco.

Bath oil in sections where the water is hard rises at once from a luxury to a necessity, as it not only perfumes the water but softens it. In addition to pine bath oil, a well-known line has added rose, lilac, and lavender bath oils. At Bullock's, Los Angeles.

A soapless shampoo and color rinse are combined in a new product by a western firm. At the Emporium, San Francisco.

A new circulation cream made with honey, lemon, and almond is helpful for correcting wrinkles and other blemishes. At Frederick & Nelson, Seattle.

Bravery

SHE *went to war,*
For she bore the brunt
With the fighting men
At the battle front.
Shared their hardships,
Suffered! Bled!
Prayed with the wounded!
Mourned the dead!
Yet never went
Outside her gate,
For the hardest fighting
Is just . . . to wait.

—EDITH CHERRINGTON.

DON'T NEGLECT THAT KNOT OF PAIN —here's quick relief

● When pain grips your muscles like a knot—here's the way to get quick, grateful relief.

Spread a little Absorbine Jr. over that sore spot, and then rub, massage its soothing benefits deep into those aching muscles.

What delicious warmth you can feel spreading right down to the heart of the misery. Cramped, congested tissues relax, loosen up, become grandly comfortable again, as the warmth steals in and pain steals OUT.

Men who *must* keep muscles in trim —men who are exposed to bumps and bruises every day—say there's nothing to equal Absorbine Jr. Athletes, coaches, trainers have used it and praised it for 40 years. You certainly ought to keep a bottle handy—for aches and strains—and also as a soothing antiseptic for cuts or burns. Price $1.25—any druggist can supply you. It's really thrifty to use Absorbine Jr. because it takes so little to bring relief . . . For free sample write to W. F. Young, Inc., Springfield, Massachusetts.

ABSORBINE JR.

Relieves sore muscles, muscular aches, bruises, sprains, sleeplessness, Athlete's Foot

Do you know WHY so many cars Die Young

THE same tested steels and alloys go into them. The same men, the same machines produce them. Yet one car may last half as long as another.

Why this is so is no mystery to automotive engineers. They'll tell you *it's the treatment a car gets* that determines its lifespan. The way it's driven. The speeds, loads, shocks, and accidents.

And most important, they warn, is THE WAY IT IS LUBRICATED.

About 85% of America's car repair bills, experts say, originate from careless lubrication alone.

So, if you're not satisfied with the way your car is running, don't overlook this most likely cause. Investigate *who* does the lubrication for you.

Shellubrication is one type of service you can be sure of. There are other good ones. But also many, speaking frankly, that do more harm than good.

There's one specialist near your home who *is* dependable

We say, you are safer at Shell because *all our men are trained.* They're required to know every car—and know lubrication.

And our men follow the explicit recommendations of the very engineers who designed your car. Using the famous Shell Chek-Charts, not one point can be overlooked.

What's more, they use the proper lubricants—as many as eleven different special types on a single car. Naturally, your car runs smoother, quieter. Best of all, if you keep using Shellubrication it will run years longer—at a lower upkeep cost.

Off the same assembly line
but
THIS CAR WILL LAST 50,000 MILES
THIS CAR, 80,000 MILES
THIS CAR, 110,000 MILES
THIS CAR, 40,000 MILES
THIS CAR, 70,000 MILES

SHELLUBRICATION

BY THE FAMOUS SHELL CHEK-CHART METHOD

FREE COAST-WIDE Vacation Maps Package

Package includes latest 1935 maps of California, Oregon, Washington, and Nevada, most complete and interesting road maps available. Also wonderful new street maps of Seattle, Portland, and San Francisco. Auto Cabin Directories for main Coastal routes. Mileage tables. Now being printed, this material will be sent you, free, as soon as off the press.

Shell Oil Company
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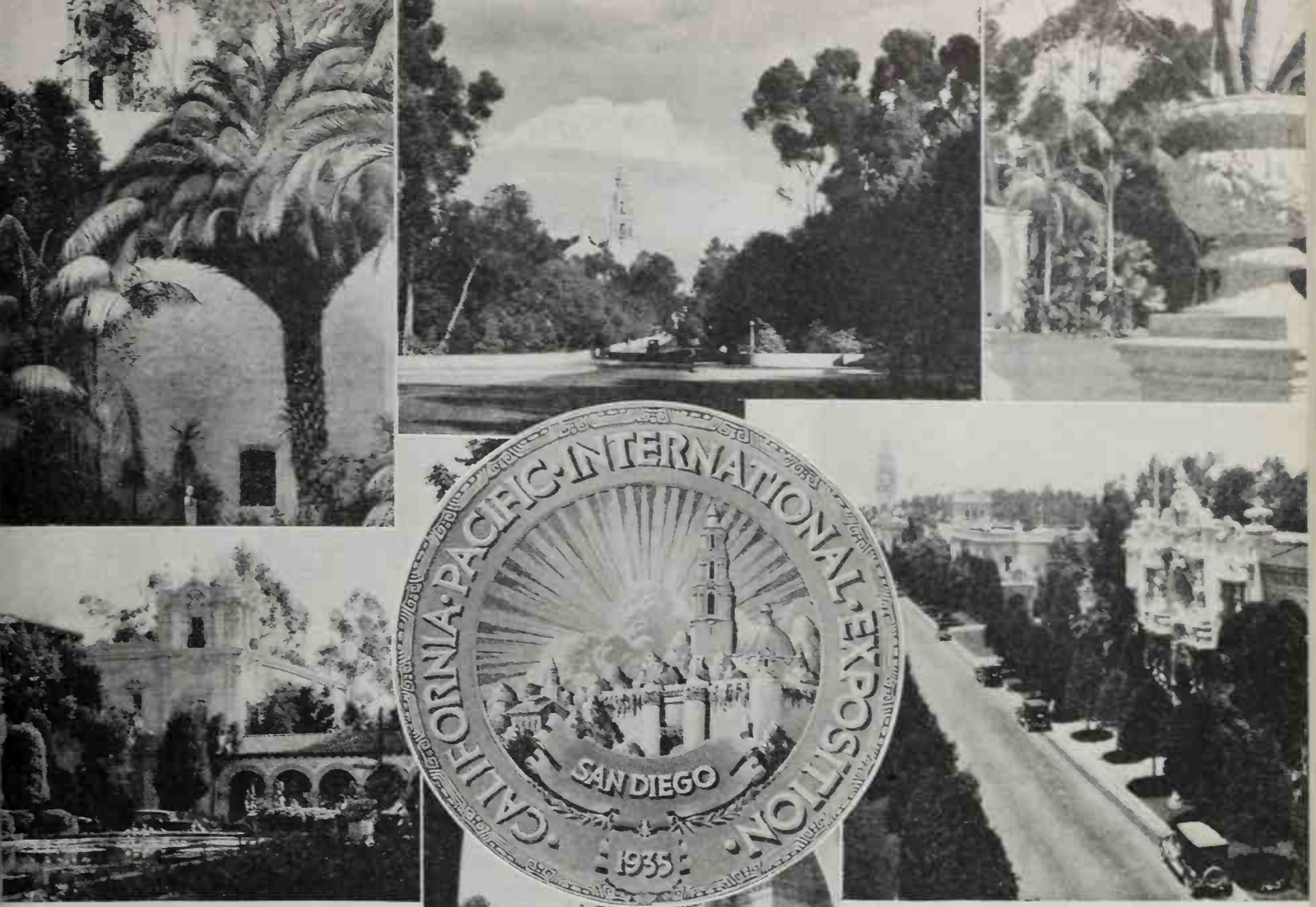
San Francisco, California

Please send, FREE, as soon as they are off the press the maps and tourist helps described at left.

Name _____

Address _____

City _____ *State* _____



ACCORDING to figures, only two and a half per cent of people living in the West saw the Chicago Century of Progress Fair. After hearing all about the California Pacific International Exposition to be held in San Diego, we are willing to wager that considerably less than two and a half per cent of us will *miss* this one! The fair opens May 29th and will close November 11th.

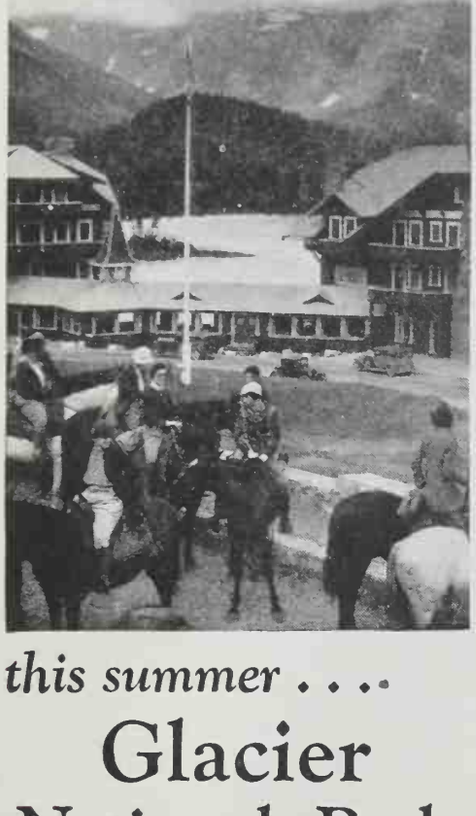
Balboa Park, in the heart of San Diego, is to be the setting and, we think, one of the greatest attractions of this fair. The 1400 acres of beautifully landscaped grounds are a fitting background for the romantic history of California. From the spires of an old building one may glimpse the blue Pacific laving these western shores, and in imagination reconstruct the scene of Cabrillo dropping anchor to the lee of Point Loma in 1542—almost 80 years before the Pilgrims landed on historic Plymouth Rock. The Portuguese Cabrillo, in the service of Spain, sailed landward on a calm and peaceful ocean to friendly shores, bringing the influence of Spain with him. That influence is still mirrored in the architecture and decorative features of Balboa Park, and even the sunny days of San Diego match the warm continent in tempo and color.

Many of the famous Spanish Renaissance and Spanish Colonial buildings preserved from the old exposition of 20 years ago (which celebrated the Panama Canal opening) are to be part of the new fair. The stately California Tower depicted on the cover of this issue is one of the remaining old buildings which will add the grace of years, a mellowness of age and an atmosphere of permanence to the 1935 fair. To the buildings now standing, new buildings of the Indian type have been added—Pueblo and Mayan in architecture. Even the landscaping of Balboa Park dates back to the 20-year-ago fair—a five million-dollar garden in which every plant of the tropics may be found. The park is full of beautiful growing things; tremendous pansy beds; quiet pools on which float waxen water lilies; bamboo gardens; forests; roses "like the rose of Castile"; clematis climbing the walls; bougainvillea reaching the top of the dove cotes in the old towers. The beauties of the park afford respite from exhibits; the outdoor organ is for the quieter moods. *(Cont'd on page 50*

SUNSET TRAVEL DEPARTMENT

Conducted by HELGA IVERSEN

Glacier Park
on the Great Northern



this summer . . . .

Glacier National Park

● 60 glaciers, 250 lakes, countless waterfalls, 900 miles of trails through America's most sublime wilderness. Excellent hotels, hospitable chalets and tent camps in the interior; cool, stimulating atmosphere; great trout fishing; boating and golf; friendly Blackfeet Indians.

More for your money!

All these and many more attractions await you in Glacier National Park. Spend your vacation there—or, if you are going East this summer, take the Empire Builder from Portland, Tacoma or Seattle and stop off at Glacier Park. You can make a sight-seeing bus trip through the heart of Glacier Park via Logan Pass Detour in 26 hours.

GREAT NORTHERN

from Portland, Tacoma, Seattle, to Twin Cities and Chicago—via Glacier Park

Ride the completely air-conditioned
EMPIRE BUILDER

(Mail Coupon)

Ask Mr. Scott . . .

A. L. Scott, General Agent Pass'r Dept.
Great Northern Railway
679 Market St., San Francisco

Tell me more about a grand and glorious vacation at small cost in Glacier National Park—send me the illustrated booklet.

Name_____

Address_____

City_____ State_____

TRAVEL and OUTDOOR

But the natural qualities of the fair will intrigue you no more than the fifty-odd exhibits and palaces. The fair is to be a pageant of San Diego history and a review of all that is old and all that is new under the skies of southern California. Mexico plans a large exhibit; there will be relics from South America; items from Japan, China, Canada, British Empire; Australia, New Zealand, and Fiji will provide the travel lure; nearly every European country will exhibit, in addition to participating in a Pacific International, a show of their own native costumes, sports, and music. There will be a replica of the Taos and Zuni pueblos of New Mexico in the Indian Village, which will house Indians from other southwestern tribes, showing their arts, crafts, etc. There will be a Palace of Modern Homes, Fifth Annual Salon of Photography, Palace for Milady, exhibits of electricity, food, history, transportation, science.

To the delight of those interested in California history, there will be a replica of an actual mining village of Golden Gulch, which will be accessible only by stage-coach or on muleback. Golden Gulch will be the scene of gold rush days in which the miners will work and play in the atmosphere of '49. Cabins have been built of material from old mining shacks of that time, and a door of Bret Harte's cabin in which he wrote his famous tales will be used; the old bars will be reproduced; the sluice boxes, gold pans, etc. Quite by contrast, a mine of today in actual operation under modern equipment will be open for inspection. There will be daily programs, sports, night carnivals, priceless art exhibits, and exhibits depicting the development of the ages of science and industry; there will be a symphony and a ballet.

For the children's delight and mothers' peace of mind, there is a fairyland come alive, with ponies to ride, miniature trains, movies, games, and a watchful attendant.

The entire United States fleet will parade in the Pacific and there will be military manoeuvers over the Exposition. The President of the United States and the First Lady have accepted the invitation to attend the Exposition.

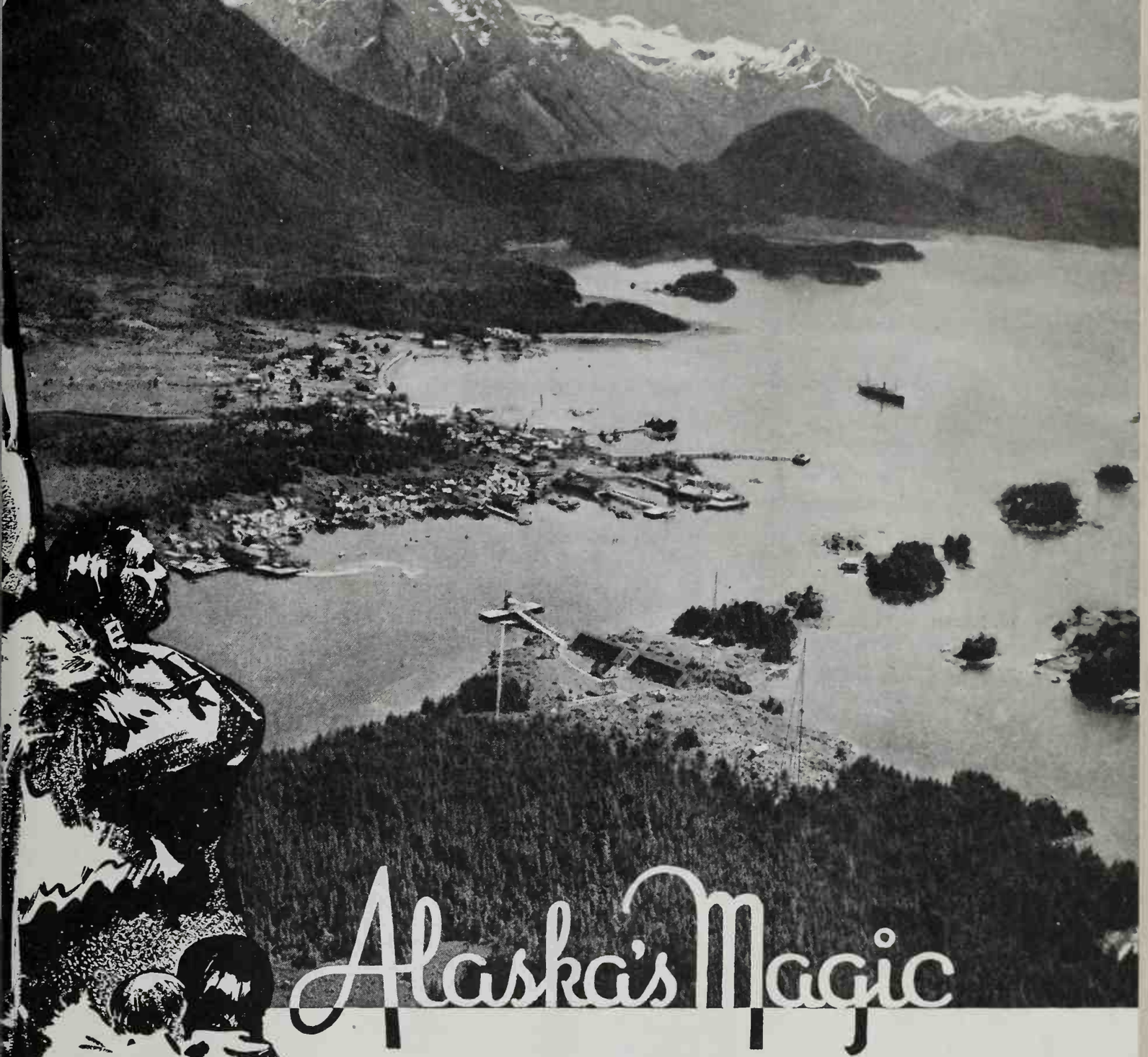
San Diego has made ample preparation, with some 200 hotels, 350 apartments, 80 auto courts and tourist cabins, and parking space at the fair grounds for some 10,000 automobiles. There are daily trains, planes, and motor coaches (there will be a motor coach terminal in the fair grounds), and hourly service from Los Angeles; almost daily steamer service; and five great highways leading to San Diego. Write the Travel Department for a folder on the California Pacific International Exposition, enclosing a stamped envelope. Be sure to tell us how you plan to reach San Diego.

New Caves Are Discovered

"Here's a trip just recently open to the public," writes Nettchen Koehler of Los Angeles. "It's the trip to the huge caverns near Essex, California, some 250 miles from Los Angeles, and about 28 miles off Highway No. 66 (about nine driving hours from Los Angeles). It is believed when the exploration of the caves is finished they will extend from the southern end of Death Valley to the Mexican border, and very little is yet known about them. Some geologists theorize they will be larger than the present Carlsbad Caverns. Only two of the immense chambers are open to visitors now. It is assumed that Indians lived in these caves in ancient times, and the finding of spear-heads and bits of pottery seems to carry out the theory. Scientists predict that the remains of prehistoric monsters and dinosaurs will likely be found. The whole region is of convulsive origin, either volcanic or a tremendous earth convulsion. Because the caves are so new, motor-camp accommodations are found no closer than Essex. Carry camping equipment and prepare to rough it a bit—but it's well worth the effort!"

Have You Ever Made a Trail Trip?

From the Park Saddle Horse Company in Glacier National Park comes this note—and were it not for finishing this column, your travel editor would be on the way north again! "I hope you can come back again next summer," writes the president. "We're watching the horses out on the range, and they're coming through the winter in good shape. When the snow gets too deep for grazing we break into the haystacks. Now the snow is good. It will give us grass, will fill the streams and put moisture into the ground that the trees and flowers can draw on next summer. Think it over—about next summer—and let me know what time you will be along and what sort of trip you might be interested in. It will give me something to do while waiting for the



Alaska's Magic

EVERY LAND HAS ITS CHARM—its loveliness and allure. In Alaska, as nowhere else, one becomes so strangely aware of that gripping spell of which nature is so capable. Alaska's moods and brilliancy—her majesty and intriguing colors—the design of sea and mountains, of glaciers and forests, of crag and vegetation, blend into the subtle qualities of rugged strength, tenderness and grandeur. Alaska is not one nor many pictures that may be caught and framed—rather, here is a limitless unfolding of some of the richest and most phenomenal scenery in the world. A country of wild, weird beauty—of living warmth and color, where in the summertime the lands are blanketed with flowers.

To be sure, there are snow-crested peaks thrusting their heads through the clouds, yet Alaska is not the land of far-flung polar blasts as commonly misconceded her. Below her glistening peaks lie glorious sun-filled valleys and virgin forests that are pierced by cool, inviting trails. And once you have been caught by Alaska's magic—once you have answered her call to adventure . . . you will come again!

Make this summer's vacation the biggest travel event in the life of every member of your family. Bring them to Alaska! The Alaska Line—The All-American Route—offers a complete choice of cruises ranging from 9 to 35 days from Seattle.

Just mail the coupon for interesting new literature, descriptive of Alaska and *The Alaska Line's* many vacation-length cruises.

GOOD-NATURED MAP

If you would like a full colored Good-Natured Map of Alaska, send 10c to cover mailing. Humorously illustrated, of interest to all the family.

THE ALASKA LINE

See your Travel Agent or Dollar, American Mail, Pacific Steamship Lines [Gen'l Agts.]

653 Market Street, San Francisco, California

INCLUDE BERTH AND MEALS
PLETE 11-DAY CRUISES
W AS $85 FIRST CLASS
TRIP FROM SEATTLE

nly *The Alaska Line* offers the reat Prince William Sound ruise and calls at mighty olumbia Glacier. ● Only *The laska Line* calls at historic itka on both 9- and 11-day ruises.

ALASKA STEAMSHIP COMPANY

Please send me Alaska Vacation-Cruise literature . ☐
Good-Natured Map [Enclose 10c] . . . . . ☐

Name .....

Address .....

Turn *from* the accustomed, the ordinary, this summer—turn *toward* Asia—and the Empire that interprets the Far East in friendly understanding. Make your summer in Japan a pilgrimage of sheer delight.

Scenic splendor—yes . . . snow-crested mountains, mirror-surfaced lakes, temples and shrines ten centuries old. But also so much to do—so many diversions to tempt you, wonderful beaches, mountaineering, golf. Low rates in American-plan hotels persuade you to linger.

Sailing in the luxury of N. Y. K. Liners, you learn how completely pleasant a Pacific voyage can be. Sixteen days—or less to Japan on ships where cuisine, amusements, appointments, and service all combine to your utmost satisfaction. Favorable exchange rates make this an opportune time to go.

N. Y. K. LOW SUMMER FARES —in effect April 1st to July 31st— tickets valid for return up to October 31, 1935.

Your Travel Agent is anxious to give you full details, or consult

N·Y·K·LINE

(JAPAN MAIL)

551 Market St. - SU 3900 - San Francisco
605 Grand Ave. - VA 9157 - Los Angeles

spring roundup to sort of figure out some good trips and write you about them. And if you have any friends that might be interested . . . ."

You readers are all my friends, so I pass the invitation along. How would you like to take a trail trip through lovely Glacier Park by horseback, up to the tops of mountain passes where the wind blows every vestige of a cobweb from your brain and life takes on a new color? And how would you like to sleep by night in the little mountain tent camps close to the stars; amble along a trail by day, eating lunch under the pines and drinking campfire-brewed coffee from a can; rioting in the mountain flowers; drinking in the quiet beauty all around you? If you have only a couple of days to spend in Glacier on your way East, or if you can spend a week or a month, there are trips to suit every one; good guides, and sure-footed horses. Write us if you would like to know more about these trail trips—and enclose the stamped envelope, please.

Visit Pyramid Lake

From a loyal Nevadan: "We live within a few miles of Pyramid Lake. Many are startled when they come upon such a large body of water (35 miles) surrounded by desert and painted hills. Pyramid is decidedly moody in coloring, depending upon the atmosphere and sky, and at its best is a glorious blue mirroring the warm browns and golds of surrounding hills. The desert seems to hold a calm placidity and a distaste for hustle and turmoil — not unlike the local Indians, the Piutes. (Pyramid Lake is on their reservation.) There are resorts and dude ranches in this country at which to stop, and famous folks come to fish the lake waters which are so named because of the islands and hills, which are pyramidal in shape. Pelican Egg Island in the lake is a pelican retreat. Come and visit our lake—it's off the beaten track, and when you come upon it you will experience the thrill of a discoverer who finds a rare gem where he expected only sands."—EVANGELINE ATKINSON, Fernley, Nevada.

June and July in the Orient

The Land of the Rising Sun has thrown off the winter mantle. The flowering trees begin to bloom; the azalea and peony follow the iris and wistaria; the planting of the rice fields begins. It is June. On the 1st and 2nd of June the Nikko Shrines hold their annual festivals of Toshogu, and Nikko is crowded with visitors; the horse races begin in Kyoto. From mid-June to the end of the month the Iris Garden of the Meiji Jingu is a beautiful spectacle and is opened to the public. About June 16th (this date varies slightly) is held the most interesting and purely Japanese ancient dance. It is recommended that travelers see this performance, for it interprets the true spirit and culture of the Japanese people.

July in Japan is the month of the Feast of the Lanterns, when the spirits of the dead are appeased. About the 1st of July Fuji and Japan's Alps are open. Starting about the 9th of July is lotus-flower viewing time, and the beautiful pink and white flowers of the lotus bloom from early morning to the close of day. It is on the 17th that the Gion Matsuri is held in Kyoto, one of the three outstanding festivals in Japan, as is the Tenjin Matsuri in Osaka, with processions, geisha dancing, fireworks, etc. Toward the end of July, temples and shrines begin to air their treasures, and, with permission, visitors may inspect some of them. (Write the Travel Department for Orient Tours; or literature on Japan.)

The Side Trip to Mendenhall Glacier

From the deck of a steamer to the ice of a glacier, all in an hour or two —that is the experience of the traveler who stops at Juneau, Alaska, for the side trip to Mendenhall Glacier.

There are cars waiting, when you dock at Juneau, to take you along the winding road beyond the town. And they take you to a different world, as remote from the ship-board life of the past few days as from the cities you have left behind. Here are the worn and tumbled rocks of the glacial moraine. Below you, slowly uncovered as the ice recedes, are the remains of a preglacial forest. You may climb onto the ice itself. The surface where you stand is roughened and gray with embedded gravel, but there where a crack has opened you catch a glimpse of the glacier's heart — pure, unforgettable blue—from which issues a tremendous rush of milky water.

The wind is cold over the ice fields, no matter how hot the day. You look at the blue masses of ice glittering in the Alaska sunshine, and the yawning

Let's take a FAMILY vote...

HERE is California's most varied vacation for *all* the family—in a playland of giant alls, waterfalls and shining Sierra snowpeaks.

Swim, fish, hike, golf, ride trail up over he rim", get in on a High Sierra pack-trip, in the beach barbecues—do just what you ke best in Yosemite this summer and we'll ep the children busy all day! Trained tendants are here to give them swimming d riding instructions, and arrange novel tertainment programs while you're away.

Everyone plays his own way! Any good avel agent has scenic folders giving every tail — variety of accommodations, rates, ays to come, etc.—or write your nearest osemite office: 39 Geary Street, San Fransco; 608 So. Olive Street, Los Angeles; or osemite National Park, California.

Heavy Sierra snows make 1935 a giant WATERFALL year!

YOSEMITE
AND MARIPOSA BIG TREES

VACATIONS BY BUS cost less!

Choose Greyhound this summer to reach your favorite holiday spot, leave your car and your cares at home, *travel at less cost.*

SAN DIEGO

"America's Exposition" —a brilliant international pageant, inspiring displays in the arts, science and industry—a riotous Fun Zone, special Children's Fairyland—scores of other attractions. Remember, only Greyhound takes you right into the fairgrounds from all points in the West! *Lowest* fares, of course.

PACIFIC NORTHWEST

Enchanting "Evergreen Playground" with mountains, lakes and rivers—Canada with its old English tinge—isle-dotted Puget Sound. Two marvelous bus routes reach this magic land; offer the chance to "Go one way, return another"; coastwise along foamy beaches, thru Redwood groves, or inland via scenic Pacific Highway.

VISIT ALL THE WEST—*all the nation. Trim, blue and white coaches glide through 46 of the 48 states, reaching the greatest number of cities, national parks and vacation areas of any travel system in the country.*

SEND FOR FREE TRAVEL LITERATURE

We'll gladly send booklets on the places you are interested in.

Your name.....

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Check below

"By Greyhound to the San Diego Exposition" ☐

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Other places you're interested in ☐

Mail to L. D. JONES, Traffic Mgr., Pine and Battery Sts., San Francisco, Calif. S-5

PACIFIC GREYHOUND Lines

TRAVEL

crevasses above you — such a scene holds the very essence of the North.—FLORIS CLARK MCLAREN, Victoria, British Columbia.

Carmel-San Simeon Highway

Our friend W. P. Fee at Ripplewood (where you will stay at tiny cabins over night on your trip to the Little Sur below Carmel), writes us first-hand information on the condition of the San Simeon Highway. While it is reported open, traffic is not recommended. "The highway from Carmel to Big Sur is an excellent oiled road, wide and very beautiful, along the rugged coast and among the redwoods along the Big Sur River. The road is good from Big Sur to Partington Canyon, the first seven miles leading through the redwood canyons overlooking the ocean. The road is of good rock construction and wide. For the remaining five miles you travel close to the rugged ocean again, and although the road is more winding, it is comfortably wide. The six miles from Partington Canyon to Anderson Canyon, where the prison camp is located, are passable but hardly to be recommended. The road is being realigned with the view of removing the turns and narrow places. The road south from Anderson Canyon is now open and passable; which means that one goes through at his own risk. There is always possibility of further slides on so newly constructed a road. It is not likely that this part will be recommended for travel even this summer. Officials do not offer a definite answer, and so it may not be officially opened until early next year."

How About a Cruise or a Tour?

To Alaska: There will be four special 11-day cruises via Sitka (the famous one-time capital of Russian Alaska), and Taku Glacier, at $100 minimum round-trip fare, sailing from Vancouver, Seattle, or Victoria; June 28th, July 12th and 26th, and August 8th.

Lake Louise and Banff: Neatly packaged tours from Banff or Field station to these famous resorts in the Canadian Rockies. The four-, five-, and six-day tours available are $50, $60, and $70, including accommodations in the lovely Canadian hostelries, meals, motor transportation, sightseeing, and time for Banff, Lake Louise, and Emerald Lake.

Africa: De luxe cruise leaves New

Come Back Richer

IN KNOWLEDGE.. IN THRILL PACKED MEMORIES

6 WONDERFUL DAYS $70.

2 days (2 nights) at Banff, 2 days at Lake Louise, plus 1 day optional at Banff or Lake Louise, and 1 day at Emerald Lake.

From BANFF or FIELD . . . All Expenses

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2 days at Banff, 2 days at Lake Louise, with visit to Emerald Lake.

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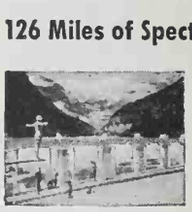
Tours begin at Banff or Field . . . *Starting June 21st*

All are first class. All include transportation from Banff to Field (or Field to Banff), modern hotel room, meals, **126 miles of motoring.** Add rail fare to Banff (or Field). Stop-overs at regular rates. Extra reductions for stays of one week or more. Banff Springs Hotel open June 16 to September 10; Chateau Lake Louise and Emerald Lake Chalet — June 21 to September 10.

Banff

LAKE LOUISE *and* EMERALD LAKE *in the Canadian Rockies*

126 Miles of Spectacular Mountain Motoring



The Pool at Lake Louise.

The Chalet at Emerald Lake.

COME up where nature is lavish in thrills! Fascinating trails to HIKE and RIDE! GOLF, TENNIS, SWIMMING in warm or sulphur water pools! DANCING! No wonder Banff-land attracts so many interesting people from everywhere! And costs are so low! Full details gladly given.

Canadian Pacific Hotels

Apply Travel Agents—or Mgr. Banff Springs Hotel, BANFF, Alta.—*or* nearest Canadian Pacific Offices, *including:*

621 So. Grand Av. LOS ANGELES — 152 Geary Street SAN FRANCISCO — 1320 Fourth Av. SEATTLE

626 S.W. Broadway PORTLAND — Old Nat'l Bank Bldg. SPOKANE — 1113 Pacific Av. TACOMA

tion were as unlikely as mushroom growing or the study of astronomy. And yet these lithographs were immediately seen to fill a definite need. The homesick thousands, many of them possessing more money than they had ever before seen in their lives, eagerly bought these pictures to send home. A quick-witted lithographer seized on this response and began to produce what now form the most interesting series of prints—what are known as letter-sheets.

These are simply sheets of a convenient size for mailing, carrying, usually on the reverse side but sometimes across the top or down the side of the obverse, a bold picture of some scene or place or group of characters typical of the times, or, in many cases, a story in pictures, comical or tragic or factual, of life and living in the western region. So we have, as in Mr. Grabhorn's collection, vivid lithographic reproductions of fires, fights, hangings, duels; of mining scenes; of streets and ships and waterfronts; of the drama, pathos, tragedy, humor, and plain folk-stuff of the 'fifties, as seen on the spot and at the moment.

The rarity of these early lithographs might seem surprising in view of the fact that literally hundreds of thousands of them, especially the letter-sheets, were produced; but time and our human carelessness toward everyday things account for the disappearance of most of them. To be sure, the present, growing interest in them is bringing many to light, but they will always be choice morsels for collectors, and many of them are already well-nigh priceless.

Finally, in addition to their rarity and their historical association, they are beautiful in and for themselves. That they were made from pictures drawn or painted by honest and able artists is evident; even more, it is plain that the lithographers who reproduced them were capable workmen. And when you

(Continued on page 58)

o break the eggs into a mason jar before tarting on the pack trip or picnic.

Vacation Supreme!

Go northward this year . . . over cool, smooth highways . . . to Washington . . . land of green trees and mountains.

Airways, steamship lines, railroads, motor stages—all provide fast, comfortable transportation from California to the Evergreen Playground. If you come in your own car, there is a choice of two great scenic routes—the Pacific Highway (U.S. 99) and the Coast Route (U.S. 101).

Plan to come north this summer and get a complete change of climate, and surroundings. Watch the sun rise on snow-crested Mount Rainier—or mark the evening shadows creep upward on Mt. Baker's rugged slopes. Cruise lazily among the emerald islands of San Juan—or go hunting and fishing in the primeval timber country of the Olympic Peninsula. Make your headquarters at Seattle, Tacoma or Bellingham, from whence you can enjoy a hundred exciting outdoor thrills, and spend such a holiday in the Washington Evergreen Playground as will never fade from your memory.

Every kind of sport is yours to choose. In the mountains—ski-ing, tobogganing and all winter sports in summer time! In the lakes and streams—such fishing as you never heard of! In the valleys—a profusion of foliage and wild flowers—and everywhere, an invigorating climate to add zest to holiday-making!

Upper: San Juan Is., Wash.

Lower: Fishing Near Seattle, Wash.

In Washington you are only a short journey to most of the holiday attractions in the Pacific Northwest. Just a few miles north over the Border is British Columbia—Vancouver—Harrison Hot Springs, "Spa of Canada"—the historic old Cariboo "gold country." Across the Gulf is lovely Victoria—picturesque parks—and gardens—Parliament Buildings—Strathcona Park—Malahat Drive—and one of the grandest Island playgrounds in the world. Furthermore, British Columbia offers the added experience of a holiday "abroad."

On your return trip, save a little time to see verdant Oregon, with its City of Roses—Portland—another famous scenic vacation city.

There's more value, more variety and more enjoyment in a vacation trip to the Evergreen Playground than you will find anywhere else on the Pacific Coast.

Write for the FREE PICTURE BOOK TODAY — and plan a trip you will never forget.

THE SIX PLAYGROUND CITIES sponsoring the invitation:

PORTLAND, Ore.	**BELLINGHAM, Wash.**
TACOMA, Wash.	**VANCOUVER, B. C.**
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Address.....

Vacation in
CANADA'S ROCKIES

See Majestic
JASPER PARK

— Canada's largest national park — a 4000-square mile playground — a new kind of vacation — thrilling, close to nature. And on beautiful Lac Beauvert, in the Athabaska Valley, is Jasper Park Lodge, a distinctive hotel—midst the ruggedness and splendor of Canada's Rockies. Open from June 23 to Sept. 15. Accommodation—650 guests.

Here is rest, sport—the tonic mountain air—a championship golf course—the glistening Angel glacier of Mt. Edith Cavell, rugged Tekarra, colorful Pyramid, Roche Bonhomme (Old Man Mountain) and scores of other snow-capped peaks. Here is hiking—motoring—climbing—riding trail—incomparable speckled trout fishing.

Enjoy cool nights, refreshing days. Take the Triangle Tour—see majestic mountains—quaint Indian Villages with totems—Prince Rupert, the sheltered Inside Passage.

—or one of the four 11-day luxury cruises by the Steamer "Prince Robert" to Alaska—June 28, July 12, July 26 and Aug. 9 — Sitka, Taku Glacier, Juneau, Skagway and other interesting spots. Minimum fare $100 — all first class, outside rooms—from Seattle, Victoria, Vancouver. Write or call at any Canadian National office. Low summer fares.

Prepaid 7-day Stopover at Jasper Park Lodge **$47.50** Includes room and meals

Jasper Golf Week and Totem Pole Tournament Sept. 1 to 7 inclusive.

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TRAVEL

remember that the lithographic stone had to come from Bavaria and that all their materials were expensive and hard to get, their achievement is the more remarkable. Lithographs are drawn on this certain sandstone with a crayon made of tallow and lampblack; the stone is washed, then dusted with rosin and a smooth powder to protect the drawing, and the etching is done with nitric acid. Thereafter prints are drawn off in the artist's own colors. A most interesting process, and one, by the way, that has been little changed or improved since it was first developed. . . . Well, see one of these early California lithographs, at a nearby museum or in some print shop, and understand my enthusiasm! And till next month—Good Riding!

Our National Parks in Brief

Bryce Canyon, Utah; a box canyon of fantastically eroded pinnacles, and most amazing exhibit of vivid colorings of earth. No entrance fee; open May 15th to October 1st.

Carlsbad Caverns, New Mexico; stupendous underground caverns of weird and beautiful limestone decorations. Entrance fee, $1.50 a person to cover guide service; open all year.

Crater Lake, Oregon; formed by collapse of a volcano ages past. Bluest of blue lakes circled by lava rims rising a thousand feet above the water. Automobile entrance fee, $1.00; open early spring to late fall.

General Grant, California; created to preserve General Grant tree, 40.3 feet at its greatest diameter. Motor entrance fee, 50 cents; open all year.

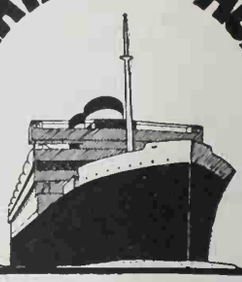
Glacier Park, Montana; breath-taking scenery of thousand-foot precipices, 250 glacier-fed lakes; 60 glaciers; beautiful mountain trails. Motor entrance fee, $1.00; open June 15th to September 15th.

Grand Canyon, Arizona; highly colored mile-deep gorge four to 18 miles wide, in blue, gray, mauve, and red weird formation, colors changing hourly. Motor entrance fee, $1.00; south rim open all year; north rim, June 1st to September 24th.

Grand Teton, Wyoming; most spectacular portion of the towering granite Teton Mountains. No entrance fee; open June 1st to October 15th.

Lassen Volcanic, California; contains the only active (but not dangerous) volcano in United States proper, which spouts steam and smoke at intervals. Interesting cinder formations, lakes and streams. Motor entrance fee,

4 UNBEATABLE VACATIONS



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You can do more and see more on a sea vacation . . . acres of deck space, spacious staterooms, two outdoor swimming pools for swimming and sun bathing . . . every comfort is yours on these Panama Pacific liners.

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First Class $185 $120 Tourist
Two weeks at sea . . . full day ashore at Panama and Havana.

ROUND AMERICA . . . By sea to New York via Panama, Havana. Return by rail any direct route you wish. $275 first class. $210 tourist.

37 DAY ALL EXPENSE TOUR . . . All expenses for hotel, meals, entertainment, etc., in New York included. As low as $210 Tourist.

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First Class $170 $120 Tourist
Three weeks of adventure! Through the Canal in daylight, four days ashore to see Old Panama, Colon and Panama City.

ALL EXPENSE TOUR . . . an unusual opportunity to save money. Meals, hotel, night clubs, conducted tours, etc., are all included in the fare. Rates as low as $150 Tourist.

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First Class $291 $241 Tourist
See Mexico the Panama Pacific way this summer. By boat to Panama, Havana and Vera Cruz. From Vera Cruz through Mexico by rail via Mexico City, Guadalajara, Nogales and then home.

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$177 Tourist to New York, Third Class to England

New York via Panama and Havana. Close connections are made at New York with trans-Atlantic lines. France, as low as $177.50. Germany, as low as $188.50.

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DOuglas 8680

TRAVEL

1.00; open June 1st to September 5th.

Mesa Verde, Colorado; the best reserved and most notable prehistoric liff dwellings in the United States. Motor entrance fee, $1.00; open May 5th to October 15th.

Mt. Rainier, Washington; contains world's largest accessible single peak lacier system; subalpine wild flowers. Motor entrance fee, $1.00; open all ear.

Rocky Mountain, Colorado; heart of he Rockies; snow-crested peaks 11,000 o 14,000 feet high; records of glacial eriod. No entrance fee; open all year.

Sequoia, California; famous Big Trees; preserving largest and perhaps ldest living thing, the General Sher-an tree, 36.5 feet in diameter and 72.4 feet high. Motor entrance fee, 1.00; open all year.

Yellowstone, Wyoming; largest of ational parks; more geysers than in ll the rest of the world; boiling prings, mud volcanoes; petrified orests; Grand Canyon of the Yellow-one; gorgeous colorings; wild bird nd animal preserve. Motor entrance ee, $3.00; open June 1st to October 5th.

Yosemite, California; world famous or scenery and waterfalls; Yosemite alls drops sheer 1430 feet—equal to ine Niagara Falls. Motor entrance ee, $2.00; open all year.

Zion, Utah; Zion Canyon, a mag-ificent gorge 1,500 to 2,500 feet, with recipitous walls. Motor entrance fee, 1.00; open all year.

Consider the Canadian Parks

Banff, Alberta; on east slope of ockies; glacier-crowned, luxuriant orests and flowered alplands, glacier-d lakes; contains famous Lake Louise nd Banff resorts.

Kootenay, British Columbia; along anff-Windermere Highway; deep can-ons, radium springs, abundant wild fe.

Yoho, British Columbia; on west ope of Rockies; rugged scenery, nu-erous waterfalls, famous Emerald ake.

Motor entrance fee license of $2.00 btainable at either of above park en-ances is good for entrance to all three arks; open spring to fall.

Jasper, Alberta; mountain wilder-ess rich in historical association; spec-cular canyons, glaciers, lakes, color-g; finest golf course on the continent. o entrance fee; open spring to fall.

Waterton Lakes, Alberta; lovely col-

CANADA..

friendly land of

VARIED VACATIONS

If it is fish you want, we can tell you where you'll get "the limit".

Courteous officials will gladly help you to make your vacation a happy one.

WHERE TO GO? Would you like to plan a holiday cruising on a luxuriously comfortable steamer through Canada's famous scenic waterways?
Or, would you like a cabin-cottage on the shores of a sparkling lake, or a tumbling stream, where mystic beauty and fighting bass or trout, muskies or salmon, will challenge you to a tussle and drive your cares away?
Perhaps you would like to holiday at a smart resort of international repute where you can ride, and golf, and swim, or laze around all day, and dine and dance with a gay cosmopolitan crowd in the evening. Maybe you would enjoy a vacation motoring over scenic highways, exploring regions of historic interest, picking a spot in the pine-scented woods of the national parks of Canada, as the long twilight evening approaches, for your camp—or stopping at a comfortable, inexpensive wayside inn where good food and Canadian hospitality awaits you? If none of these vacations appeal to you, why not plan a trans-Canada trip by means of a well-equipped train, stopping at mountain, lake and seaside resorts?

HOW TO GET TO CANADA? Call at your nearest Canadian railway or steamship office—they will gladly help you plan your trip. Canada is as close as the international border—as far away as you care to roam. Smart trains, comfortable motor buses, palatial steamers, and smooth highways lead to this ideal vacation land.

HOW LONG WILL IT TAKE? You had better plan to stay longer than you anticipate because you are going to enjoy it mightily. Whether your sojourn be but a jolly week-end or a trans-continental tour, you will never be at a loss for engaging entertainment among friendly people.

HOW MUCH WILL IT COST? Just as little—or, just as much as you want to spend. Canadian railroads, motor buses, and steamship companies offer many attractive bargains during the holiday season. Living accommodation varies all the way from a cosy little cabin to luxurious metropolitan hotels and resorts. There are numerous and delightful inexpensive hotels beautifully situated—or you can bring your own camping caravan.

DISCOVER CANADA—and a thrilling new kind of holiday. Send the coupon for specific information. We will gladly help you plan your vacation in Canada this year.

No Red Tape at the International Border

Inexpensive, comfortable cabins are available for the summer season.

Canada's gay and fashionable resorts have won an enviable reputation internationally.

If you like to play "gypsy" you will find many beauty spots in Canada, inviting you to tarry awhile.

Cruising Canada's inland or coastal waters is one of the most delightful vacations.

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Direct sailings from Pacific Coast to France via Central America and the Canal. Fast Cabin Class liners . . . Every comfort. The same celebrated French Line service and atmosphere.

For cabin plans, rates and reservations ask your travel agent or any FRENCH LINE Office.

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Folders and rates may be obtained by writing direct to the SUNSET-recommended hotels or resorts appearing in this directory

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ARROWHEAD SPRINGS

Arrowhead Springs Hotel. All Sports. Reasonable Rates. New health rewards your visit in this restful, charming, modern spa.

LOS ANGELES

Hotel Mayfair, Seventh & Wither Sts. 400 rooms—400 baths. $2.50 single, $3.50 double. Free Garage Service.

SANTA MARIA

Santa Maria Inn, Santa Maria, California. A delightful stop on the Coast Highway, midway between Los Angeles and San Francisco. It is always blossom time at the Santa Maria Inn.

NORTHERN CALIFORNIA

BROOKDALE

Brookdale Lodge, in the heart of the Big Tree country. World Famous Dining Room with mountain brook running through it; on No. 9 Highway, half way between Santa Cruz and Big Basin. Dr. F. K. Camp, Manager, Brookdale, California.

LAKE COUNTY

Jordan Park Resort, Lake County, Calif. Attractive, clean Log Cabins for Housekeeping. Also camp sites. Swimming, Dancing, Hiking, Hunting, Fishing. Genial Atmosphere insures a real vacation. Write for further information and Reasonable Rates.

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Hotel Whitcomb—Overlooking the magnificent Civic Center. Rooms with bath from $2.00. Dining Room and Coffee Tavern. Garage under same roof.
Woods-Drury Co., Operators

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The Heathman Hotels are conveniently located in the center of the Theater and Shopping Districts—Portland's newest hotels. 500 comfortable and homelike rooms at moderate rates.

DUDE RANCHES

MONTANA

Seven-Up Ranch. Come and help us round-up horses—or just ride, swim, fish or be lazy. We're on the Big Blackfoot River. Address us, Lincoln, Montana, for a folder.

SIERRA NEVADA

Mineral King Packing Company. We take parties into all parts of the Sierra. Write us for folders and rates on pack trips into the mountains. Address, Three Rivers, California.

WONDER VALLEY

Ranch Vacation—Cattle & horse ranch. Ride, swim, canoe, fish, hunt. Health enjoyments. Write for information to PIERSON DUDE RANCH, Del Piedra, California.

BOYS' CAMPS

NAPA VALLEY

Lokoya Boys' Camp. Give your son a camp vacation this year. We are located two hours from the Bay Region and San Francisco. Write Paul Flegel, 917 Carmel Avenue, Berkeley, Calif., for rates and literature.

JUNE DIRECTORY

Write to Advertising Department for rates for Directory space in the June issue.

orings, lakes, trails, fishing, good camping resorts. No entrance fee; open spring to fall.

The Traditional Mountain Play

Among the traditional festivals of California, where much of life is lived in the out-of-doors, none is more unique than the annual Mountain Play, staged each third Sunday in May in the natural amphitheater on Tamalpais.

May 21st of the current season will mark the occasion of the twenty-second drama of the mountain. The play this year will be the American version of the Czechoslovakian drama, "The World We Live In," satirical fantasy of the insects, whose problems are strangely like those of human beings.

Hikers who follow the mountain trails make up the major portion of the audience. Of late years, however, motorists have also joined the throngs who gather for this spectacular out-of-doors event.

Notes From Here and There

The first unit of the new Bright Angel accommodations project on the south rim of the Grand Canyon is now complete. There are guest houses, detached cabins, a trail house with showers, a central lodge, etc., of log, canyon rock, or adobe, and in a natural piñon and juniper setting. These accommodations provide for the traveler of limited means, and for the traveler who likes informality with the comforts of a modern hotel. Incidentally, the Grand Canyon is now a feature of a transcontinental air line which, on its daylight schedule, flies over the canyon, a mile above its rim.

This one is for rodeo fans! The Salinas Rodeo will be held at Salinas, California, July 18th to 21st, this year; the Pendleton Roundup in Oregon is scheduled for September 12th and 14th; and the Cheyenne Frontier Days Celebration (Cheyenne, Wyoming), July 24th to 27th.

Charge of transporting dogs by rail now reduced about 50 per cent. There's no excuse for leaving Terry home!

Northwest trekkers—don't miss the Portland Rose Festival and Show to be held June 6th to 8th.

Did you get your list of camp menus and food supplies necessary for hiking, camping, or pack trips? If not, send

along your stamped envelope with your request.

"Nasturtiums," says our Good Samaritan friend, "belong in the woods—they are so delightfully wild and abandoned." And so she takes along a package of nasturtium seeds on every week-end outing and sows them in glade and dell.

What with heavier-than-usual snowfalls, the Sierra Spring Snowsport Season is still holding forth. The national park service in Yosemite has been able to keep the road to Glacier Point open all year with snow plows. Ski devotees are having some thrilling experiences at the 7,000-foot altitude near Glacier Point. The snow is expected to last well into the middle of May.

Wonders of the West

(Answers to Questions on page 8)

1. The assumption that the United States would receive the territory up to 54 degrees 40 minutes dated from a treaty with Russia, 1824-5, in which that country agreed not to settle south of this line.
2. To allow the spirit dwelling within the vessel or basket freedom to come and go.
3. Death Valley, February, 1933.
4. It is greater than the three combined.
5. Crabs from Dungeness on Puget Sound, famous throughout the West for their fine flavor.
6. A party of Mormons in 1851.
7. The latter. Oregon and Washington, about 7,000 feet; California, about 11,000 feet.
8. San Diego, Santa Barbara, Monterey, and San Francisco.
9. The body of a conscious person, to which is strapped that of an unconscious or injured person, to descend, prostrate, a snowslide or glacier.
10. Fear of Russian advance.
11. The meeting of a cold current of air from the mountains with moisture-laden air above a marshy district or bay.
12. Warm winds from the Pacific which temper the (otherwise) severe cold of eastern Oregon and Washington winters.
13. Father Fermin Francisco de Lasuén.
14. Rhododendron.
15. "Mazama," the name of the volcano which stood where Crater Lake now is, is Mexican for "mountain goat." *(Continued on page 62*

LOOK AT THE GLORIOUS Sea Voyage Vacation

TRIP $45 OR LESS WILL BUY This Summer!

HOTEL-LIKE STATEROOMS

AFTERNOON TEA ON DECK

STIMULATING SEA SPORTS

DANCING EVERY EVENING

HERE'S YOUR CHANCE to realize that ambition of your lifetime . . . to enjoy a glorious ocean voyage . . . to promenade a breeze-swept deck . . . to loaf in a comfortable steamer chair . . . to thrill to the throb of a great ocean liner as she cruises the majestic Pacific. These full-fledged ocean cruises provide all the delights . . . all the glamour . . . all the thrills of a trans-oceanic voyage yet may be enjoyed within the limits of the average two-week vacation and of the most modest vacation budget.

The great "Alexander" liners which provide this service afford every modern comfort and convenience . . . music with your meals . . . private telephones in all staterooms . . . dancing each evening to ship's orchestra . . . marvelous meals . . . hotel-like staterooms. And a glorious sea-voyage vacation costs no more than an ordinary vacation at some nearby resort. For instance:

SAN FRANCISCO to LOS ANGELES and Return	$17.00
SAN FRANCISCO to SAN DIEGO and Return	21.50
SAN FRANCISCO to PORTLAND and Return	32.25
SAN FRANCISCO to SEATTLE or VICTORIA and Return	45.00

with your berth and all your meals aboard ship included.

Drop into the ticket office listed below or send the coupon for details and attractive descriptive literature.

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Reservations and Tickets:
653 MARKET STREET
(Palace Hotel Building)
SAN FRANCISCO

● Please send me details regarding ocean-voyage vacation trip checked below. Expect to leave about .....
to LOS ANGELES ☐ to PORTLAND ☐
to SAN DIEGO ☐ to SEATTLE ☐
Name .....
Address .....

9-day Cruise to ALASKA

THROUGH SHELTERED WATERS

MILE-WIDE TAKU GLACIER

ALL-EXPENSE $85 FROM VANCOUVER VICTORIA OR SEATTLE MEALS AND BERTH ON BOAT INCLUDED (except at Skagway)

Take One of these Cruises this Summer!

TWO THOUSAND miles of smooth sailing—from Vancouver, Victoria or Seattle, and return. Into a realm strangely new and bizarre! Awe-inspiring Taku Glacier, frontier towns, totems, gold mines, salmon fisheries. Cruising on modern ships, you enjoy deck games, dine, dance, meet delightful people—go ashore at Prince Rupert, Ketchikan, Wrangell, Juneau. Visit Skagway of Gold Rush fame—with time to go by rail over the historic Trail of '98'.

Convenient service to Skagway. Frequent sailings from Vancouver each week at season's height, by Canadian Pacific "Princess Louise", "Princess Charlotte" and "Princess Alice"; and Canadian National "Prince George" and "Prince Rupert". Attractive through fares and convenient connections from all Pacific Coast cities. Include the Canadian Rockies in your itinerary. Ask for illustrated booklet.

Special 10½-Day Cruises—$100 up
All expense—except at Skagway
To Skogway via Sitko, by S. S. "Prince Robert", from Voncouver, June 28, July 12, July 26, Aug. 9
To Skogwoy, by S. S. "Princess Chorlotte", July 31, from Vancouver, returning vio Sitko.

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Offices, Agencies throughout U. S. and Canada

TRAVEL

16. Anemometers, used by the Geodetic Survey to measure and record the velocity of the wind.
17. The Northwest.
18. A cattle thief.
19. A depth of more than 5,000 feet of lava flow exposed by a fault.
20. Mare Island, in Suisun Bay, and Bremerton, on Puget Sound.
21. Eastern Washington.
22. Murre eggs. A murre is a guillemot or auk.
23. First National Bank of Portland, 1865.
24. Mrs. Eliza Tibbets of Riverside, who grew the first two navel orange trees in California.
25. The Columbia.
26. In 1842 in Placeritos Canyon, Los Angeles County.
27. Oregon possesses about one-sixth of the standing merchantable timber in the country.
28. University of California, at Berkeley; Leland Stanford Junior University, at Palo Alto; University of Southern California, at Los Angeles; University of Oregon, at Eugene; Oregon Agricultural College, at Corvallis; University of Washington, at Seattle; State Agricultural College, at Pullman.
29. Guatemala to Mexico City to San Diego, and thence up the coast to Sonoma.
30. Chelan.
31. March 2, 1853.
32. Mt. Rubidoux, Riverside County, 1909.
33. Oregon was the first state to put into extensive practice the principles of the initiative, referendum, and recall.
34. Into the Columbia, below Portland.
35. The church of Nuestra Senora la Reina de los Angeles, begun in 1814.
36. Because Rainier, the English explorer for whom it is named, at one time fought against the United States.
37. A council or tribunal assembled for governmental activities (from the Spanish *juntar*, to join). Juntas are frequently, but not necessarily, associated with rebellious movements.
38. In 1833-4 all of the missions except San Gabriel were secularized.
39. A sticky, slippery combination of decayed vegetable accumulations, usually having a top growth of stubble and moss, peculiar to British Columbia.
40. William G. McAdoo and Hiram Johnson.

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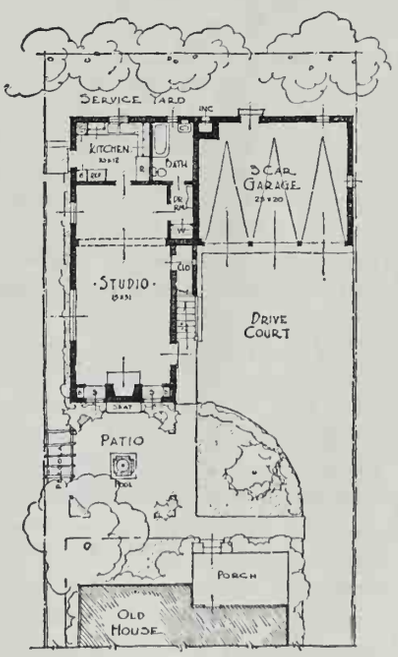
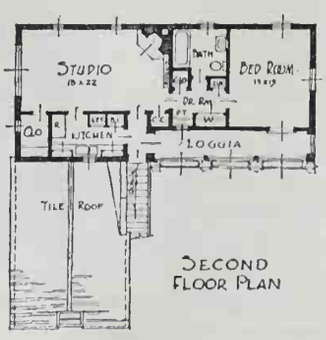
WESTERN HOME BUILDING & MODERNIZING

THE charming Spanish studios of Dr. and Mrs. E. P. Clark, of Los Angeles, came into being because one member of the household had cherished for years the desire to paint in a quiet place, shut off from the distractions of the household. None of this family realized, however, that the completed project would offer not only a place for the artist, but guest quarters, a recreation room, and, eventually, an income-producing property.

The problem confronting the designer was a difficult one. What could be achieved in a back yard 50 feet wide, occupied by an ugly garage in bad repair, the usual drying yard and service arrangements?

Heads were put together, sketches poured forth, plans made and remade, until there emerged the scheme of creating new garages as part of the studio structure, a patio to join the new and the old buildings, which would give a feeling of unity in the juxtaposition of American frame and Spanish provincial, and finally an upper studio over the garages. The latter addition was incorporated after an enthusiastic young artist, upon seeing the preliminary sketches, voiced the opinion that she would rent a studio of that sort which offered north light and comfortable living quarters. The designer, therefore, suggested that the owner utilize the space over the garage for a studio planned to meet the requirements of this potential renter. That it was no mistake has been proved by the fact that this upper studio has never been without a tenant, and at times both studios have been rented.





SECOND FLOOR PLAN

Built of stone tile with red tile roof, the studios lie flecked with sunlight and shadows under lovely eucalyptus trees. The blue-green trim of windows, doorways, and railing heightens the soft cream of the walls. The drive court is of red concrete and a nice textural effect has been achieved by the embedding of yellow gravel in the concrete. This glorified driveway is further enhanced by trim borders of red brick which are repeated in the patio.

The patio centers around a bird bath placed in a gaily tiled fountain, and surrounded by pots of succulents and creeping vines. Since the birds have been attracted by the water, the patio with its swing and attractive furniture is as peaceful a spot of beauty as could be found in the center of a noisy city.

In the lower *(Continued on page 64)*

~How to wax floors~
without rubbing or polishing
Just pour Fullerene No-Rub Wax on floor (either wood or linoleum)
Spread it with the spreader Fuller Paint Dealers are offering in a special deal from May 10th to 15th inclusive.
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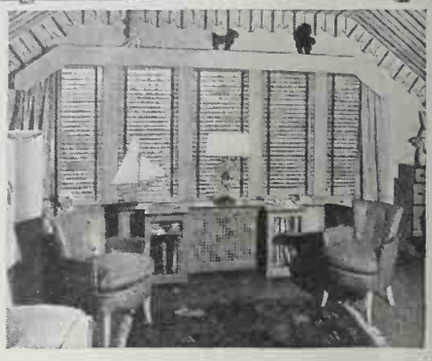
studio, on either side of the fireplace, are deeply recessed windows looking onto the patio, and the seats lift up to provide space for wood storage. On the north wall there is a long bank of windows, with steel casements to give greater glass area, and on the opposite wall there is a long wall space, restful to the eye in its gray paneled wood. The greater portion of the studio has an open, beamed ceiling, but at one end of the room (under the second-story apartment), there is a break in the ceiling treatment, and a six-inch raise in the floor level. By the exposure of the concrete beam which supports the second floor wall, a very simple but effective stage, dining room, or bedroom is formed in the raised end of the room. Curtains insure privacy for a bedroom, or create the illusion of a miniature theater, and when pulled aside, permit a spacious use of the whole room. An efficient kitchen, a dressing room and bath complete the family studio.

One approaches the upper studio by a stairway with red tile risers and a pleasant loggia decked with flower pots welcomes the visitor. This loggia can become an outdoor dining room, removed by only two steps from the kitchen door. Beside the entrance door to the studio itself, there are, at the far end of the loggia, French doors leading to the bedroom. This accessibility to the three rooms of the apartment affords a spaciousness and convenience seldom found in so small an apartment. Should unexpected guests arrive, the awnings are rolled down and *voilà*, there is an outdoor bedroom! One of the attractive points of the upper studio is the corner fireplace facing the bank of windows.

The interiors were planned to provide a maximum of storage and closet space and, by the utilization of built-in wardrobes and dressing tables, much space is saved and the efficiency of living comfortably in small quarters is increased. The kitchens, eschewing the visions conjured up by the word "kitchenettes," were thought out with great care so that cooking of the non-can-opener variety is actually possible and pleasant.

That there are people who are eager for simple but comfortable studio apartments with charm and individuality is demonstrated by the numbers of apologetic strangers who, catching a slight glimpse of this bit of Spain, come to inquire whether the apartments are for rent. It is amusing to observe the newcomer as he follows the red brick path at the right of the front house until he emerges upon the patio and is confronted with its color and beauty, for

RY-LOCK VENETIAN BLINDS



Protect the Eyesight of Your Child

Proper illumination of the class-room is taken for granted, but thoughtful parents give close attention to home lighting as well, so that children will not acquire the squinting habit.

RY-LOCK VENETIAN BLINDS afford the most desirable light for nursery and playroom—a uniform light, free from dark shadows and bright glare.

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: seems to him incredible that this little panish community (so called by the resent tenants) can be so concealed in he true European manner from the iew of the outside world.

Perhaps your own back yard has hid-len possibilities, where imagination may onvert an ugly duckling into a thing f beauty and profit. However, when he family realizes how easily home is ept a place of peace when there is a eparate studio with such a range of unctions, it will be difficult for the wner to succumb to the moneyed lure f tenants!—ETHEL M. HEAD.

Of Adobe Brick

(Continued from page 20)

nd chopped into 6-inch lengths. Thor-ughly, the straw was worked into the nud as a binding agent to make the ricks cohesive. This he shoveled into he form, tramping, pressing, and slap-ing it into every corner to make a rm, solid brick, and smoothing off he top as evenly as possible. When he form had been properly packed, he fted it off and started on a new pair f bricks.

Fifty bricks made a good six hours' ork. They were left to harden for everal days, then turned up on end so hat they would dry evenly and without racking. Within a month he had made 50 bricks, and was ready for building.

First he laid a concrete foundation easuring a foot wide (the width of ne adobe brick) and extending six nches below the surface of the ground. n this he laid his bricks end to end, ith adobe mud between them for laster.

The chimney for the grill was built ght in, as the wall went up. The icks were so cut and placed that a rtical passage was left in the wall in-rior through which the smoke rises nd escapes. The front of the grill and e fireplace were made of cheap com-ercial bricks; the arches were built ound wooden forms.

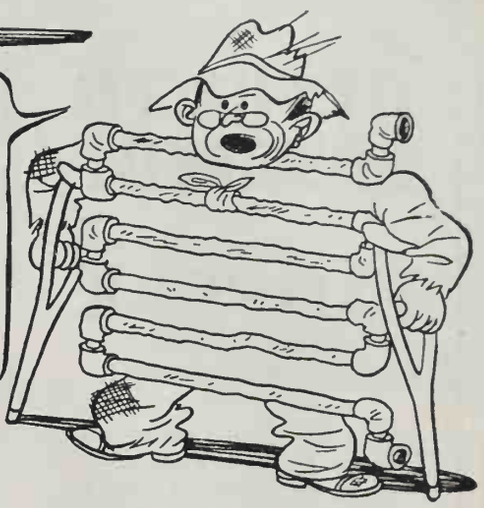
The grill Manahan designed himself. removable wire grating rests on two rallel rows of bricks, between which e fire is laid. The arch acts as a sort protective hood over the fire, and lds to the attractiveness.

When Host Manahan has built his e, he opens the entrance door in the all opposite the grill. The draft sweeps to the room and up the chimney, and

RUST IN PEACE

TEA! Hummph! That was the least of my troubles. They expected me to furnish hot water for everything from Father's sunrise shave to Junior's bed-time ablutions. No wonder I broke down. But the family nearly broke *up* before they—

I KNOW. Went modern. So did mine, but not until I'd spent years inside the furnace. I got even, though. Added as much as 25 per cent to their fuel bills. (Ha, ha! They thought I was saving money.) And in summer, when the furnace was out, they had to take cold showers and heat wash-water in a boiler.



WHAT reward did I get for two generations of faithful service? I'll tell you: abuse and complaints in my old age! But even *my* iron constitution couldn't endure forever. Well, at last they've put one of my grandsons on the job . . . as efficient a young modern as ever honored the name of Gas. If all homes were modernized, we'd have a lot more company in the junk yard!

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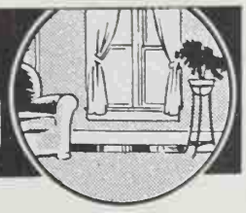

from ATTIC TO BASEMENT

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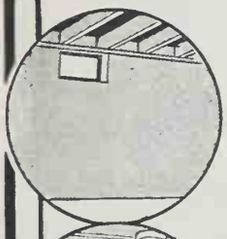

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BUILDING

sets the fire to burning furiously in a few seconds. When it has burned down properly, he closes the door to stop the draft, slides two loose bricks together in front of the fire, and thus has a snug, protected bed of coals that will keep hot for a long time.

The bricks of the floor are laid in sand instead of cement. This gives rain a chance to percolate down to the roots of the eucalyptus tree. The moisture is retained so well under the floor that the tree looks very much greener and more healthy than it did before the bricks were laid!

Manahan gives these final words of caution to anyone planning an adobe structure: Be sure the wood used around doors and windows is very well seasoned, otherwise it will warp and crack the adobe. Also, it is important to paint the adobe walls liberally with linseed or fish oil before whitewashing, to harden the bricks and make them waterproof.—MARY JUNE BURTON.

Robinson Jeffers' Garden

(Continued from page 11)

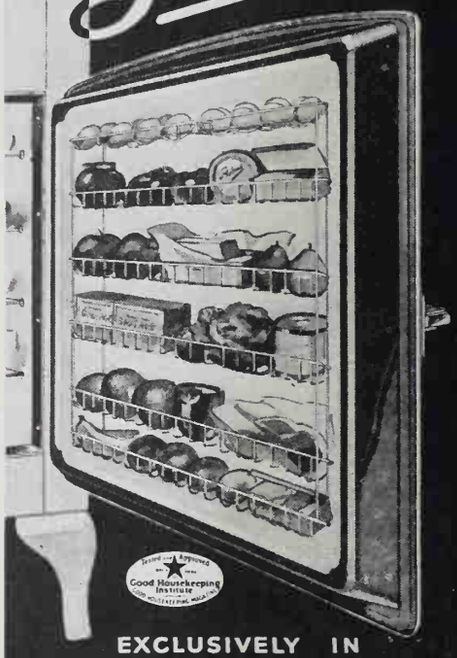
bee-magnetic yellow sweet clover, marigolds, lion's-tails, yellow irises, and several yellow roses. Una is fond of all shades of yellow, and burnt orange. Blue, she says, is often sad on dull days, and red too dashing and violent, but yellow is gay and spirited and full of vitality.

It is a garden of soft color that blends beautifully with its surroundings. In summer the carpet of sweet alyssum blooms exuberantly and casts its fragrance to the sea wind. And in spring, when the winter rains have greened the hills and changed the sea ledge, all the way to Point Sur, to a *mille-fleur* tapestry, then the Jeffers' garden is at its loveliest. In the hollow north of the house, the wild flowers come forth in such abundance that Una at one time counted 45 different kinds in bloom!

It is only natural that Robinson Jeffers' poetry should reflect his love for trees and flowers, yet no one has mentioned the fact in those horrific essays of stuff and nonsense that have been written about him as the arch-poet of morbidity and madness. Scattered through his poems are scores of passages which describe the natural beauty of the Carmel coast. With little effort I have compiled a list of almost 50 wild flowers and flowering vines and bushes which bloom in his verse.

It is easy enough for a poet, with the aid of a thesaurus, to adorn his verses with references to flowers, but such is not Jeffers' fashion. He links

This much more in a Shelvador



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the flowers and trees to the landscape and to the very core of the land in which they grow, as in the following description of spring in Mill Creek Canyon:

"The darkness under the trees in spring
is starry with flowers, with redwood
sorrel, colt's foot, wakerobin.
The slender-stemmed pale yellow
violets,
And Solomon's-seal that makes intense
islands of fragrance in April."

No American poet has written so faithfully and lovingly of western flowers and trees as Robinson Jeffers, and no home in the West has a more happy adaptation of wild and domestic vegetation than that in the garden and grove of Una and Robinson Jeffers at Tor House.

Kitchen Color Schemes

For a kitchen that needs a crisp, sunny look, try this: Walls painted a soft corn yellow with ceiling of deep cream; woodwork, citron green. Paint the floor a dark gray or use black and grap jaspé linoleum. Make curtains of shrimp pink organdy or voile. Paint the chairs a corn yellow, banded in shrimp color; cover with cushions of shrimp-colored glazed chintz or linen or jap crêpe.

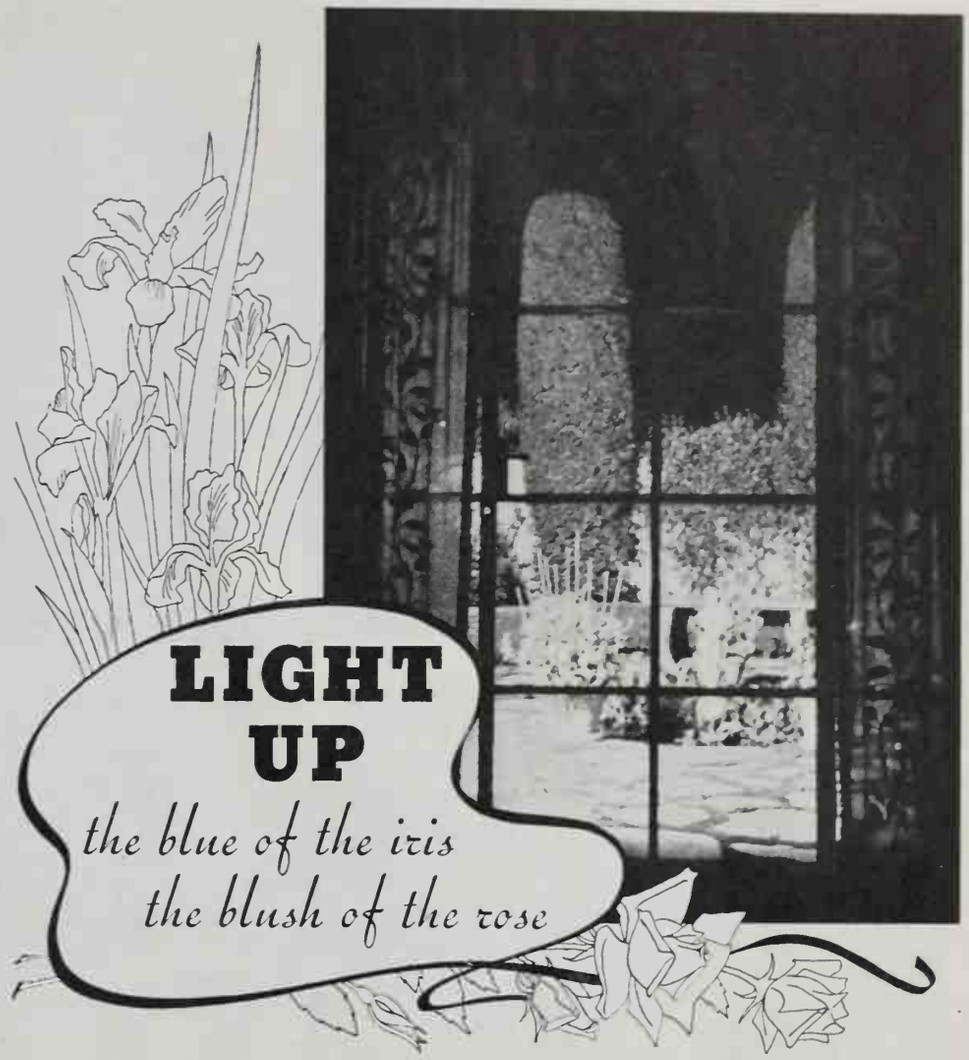
A cool, clean effect can be obtained by painting walls a soft foliage green, ceiling greenish white; floors dark green; chairs same green as woodwork, banded in white of ceiling. For curtains, try salmon pink organdy or voile, with cushions of salmon pink in any wash goods. Trail ivy from wall pockets.

News Notes for Home Builders

It is now possible, through F. H. A., to arrange for loans with which to erect vacation cabins—even in our national forests where land sites are leased but not sold.

New low-priced air conditioners are now coming on the market. One type is built into a neat walnut cabinet, harmonious with any room. No water connections are necessary. The conditioner cabinet is mounted on rubber casters and it can be installed as easily as an electric refrigerator.

Keep a roll of painters' tape on your paint shelf. Use it when it is necessary to keep to a straight line or when painting bands of various colors on furniture and the like.



LIGHT UP

the blue of the iris
the blush of the rose

SUNSET—twilight—darkness. . . . Your garden is still "a lovesome spot"—but its loveliness is shrouded in the night! You can't show it off with pride—you can't read under its trees and arbors.

And then the flip of a switch! Fountain figures and the trickle of water into a pool become a cool night picture. . . . Paths are illuminated and gone is the stumbling reluctance of your guests to follow your footsteps. . . . The pergola has become a pleasant place for a game of bridge. . . . The stuffiness of indoors is left behind and you go about your evening pleasures in the open air, under the soft glow of well-placed lighting.

Anything is possible in garden lighting from the soft illumination of a single shrub to exciting floods of light to shine on a gay garden party. You will be surprised how much can be done with simple wiring and reflectors. Your electrical dealer or your power company will be glad to offer suggestions.

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Better Light . . . Better Sight

Saponaria ocymoides var. grandiflora, over a rock wall

Androsace primuloides thriving in open rock garden

ROCK PLANTS

To supplement the article on rock walls by Edith Banghart in this issue, we have selected several rock plants that are proving especially popular in Bay Region gardens. All are new or unusual, well worth growing, and hardy except where noted.

For an exciting, modernistic note in the rockery, select the graceful *Primula littoniana.* The foliage of this primula is characteristic, but the flowers are poker-like and warm reddish in color and are held erect on 15-inch stems. This does well in our coastal rock gardens, but is even more spectacular in localities where the crown can freeze beneath a blanket of heavy frost or snow. Provide most primulas with a rich soil, partial shade, ample moisture, and have some poison bait at hand in case of snail or sowbug attacks on their delectable leaves.

Native to the dry, sandy stream beds of New Zealand is *Raoulia australis,* a form of the so-called "vegetable sheep," and an interesting close-shaven grayish-silver ground cover. The first time we saw this peculiar little plant it was dotted with tiny, yellow, fluffy balls which, of course, were the flowers. This is a fine cover for a dry, sunny bank.

Potentilla nepalensis var. Roxanna is an easy-to-grow yet handsome rock plant. Most of the year it is covered with single rose-like flowers about an inch in diameter. They are deep red in the center, shade to salmon and are banded with pink. *Potentilla nepalensis* var. Miss Willmott differs from Roxanna in that the flowers are slightly smaller and cherry red in tone. *Potentilla tonguei* is a ground cover member of the family. From its heavy foliage, pale orange flowers arise on six-inch stems. The potentillas are all easily grown from seed and so recommended for amateur gardeners as well as specialists.

Certain succulents are suited to rock gardening, such as a form of *Crassula rubicunda* var. Brilliancy, later named *Rochea versicolor.* Unfortunately, this conspicuous low-growing plant does well only along the west coast. The plant is a native of the Table Mountains in South Africa; and if the cerise bouvardia-like flowers are as clear and brilliant as the ones which flower in our western gardens, the mountain must look as though it were on fire all through the summer months.

The last word in gazanias belongs to Victor Reiter of San Francisco. He has named it Fiesta. The flowers are exceptionally large and fiery orange in color; it blooms all year 'round in coastal gardens, but becomes dormant where the ground freezes, only to return the following spring more lovely than ever. Gazania Fiesta is too new to be available—but do save a place for it in your 1936 garden.

Although many of the androsaces go the way of all weeds, *A. lanuginosa* is good for our climate and certainly anything but weed-like in appearance. The flowers are borne in clusters, pale lavender in color, and they create a delightful design against the black earth. *Androsace primuloides,* pictured here, is another good variety. This one requires perfect drainage, and a gritty, humous soil, as do the other members.

GARDEN SERVICE DEPARTMENT

Conducted by MARIE OLSSON

G A R D E N

f the rock garden family. It blooms
the springtime, although in the fall
may produce a few inconspicuous
owers. This is not recommended for
ot valley gardens. Where the tempera-
re does not go above 100 degrees,
owever, it may be planted in full
ade. The flowers are rose colored,
d the foliage slightly hairy. It sends
t runners which can easily be rooted.
Pictured with this article, too, is a
ecimen of *Saponaria ocymoides* var.
randiflora, tumbling over a rock wall.
his charming ground cover does well
full sun or partial shade, bears
auve-colored flowers in late spring
d early summer, and is most appre-
ative of any care you may give it.
he flowers, as you will note, are phlox-
ke, and pink in color. This plant may
considered one of the die-hards
mong perennials for the rock garden.
A very soft, graceful ground cover
the *Calceolaria tenella,* with exceed-
gly small leaves, and covered in the
mmer with yellow calceolaria-like
owers no larger than the end of your
allest finger. *C. polyrrhiza* is another
the dwarfs, and might be preferred
tenella because its flowers are larger,
ore pocketed, and brighter orange in
ne. You may use either variety in full
n or in partial shade, and both have
me through very heavy freezes.
Before ending these notes, we must
ll to your attention *Nertera depressa,*
e of the daintiest, most graceful
ound covers we know of. In the
ringtime you might mistake it for the
mmon helxine or baby's tears—but
the summer and fall when it is cov-
ed with tiny, hard, bright orange ber-
s, you know it to be something very
fferent. This grows well in the ex-
ptionally cool, shaded, moist garden
Mrs. J. E. Wilson of Mill Valley,
t Emma Williamson, who gardens in
nta Rosa, reports that it does not
me through severe winters in her part
the West.

ontest for
ock Gardeners

Does your rock garden rate a gold
dal? Curtis Redfern, Vice President
the American Rock Garden Society,
s received from Mrs. Charles H.
ut of New Jersey her beautiful hor-
ultural gold medal to be awarded in
35 to the best rock garden in the
tes of Washington, Oregon, Cali-
rnia, Nevada, Arizona, and New
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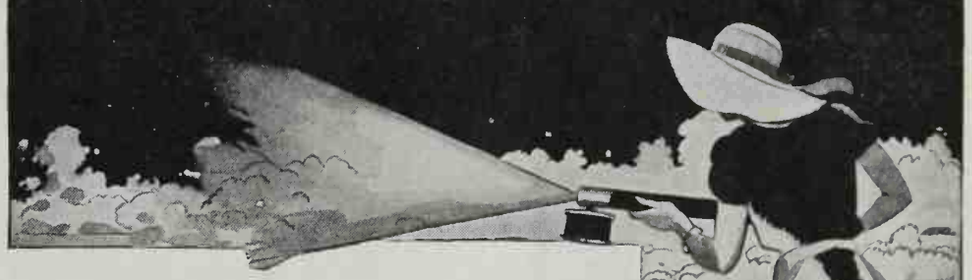

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Magazine, San Francisco, California, one or more photographic views of your rock garden. From the photographs submitted, judges will decide the winner. The photographs will not be returned; they are to become the property of the American Rock Garden Society, and in sending them you also grant permission to SUNSET MAGAZINE to reproduce them in its magazine.

Any privately owned non-commercial rock garden is eligible to win this gold medal.

The American Rock Garden Society extends a cordial invitation to garden enthusiasts to become members of the Society. Write to its secretary, Dorothy Ebel Hansell, 522 Fifth Avenue, New York City, for literature. The Pacific Coast representatives of the American Rock Garden Society are Edith H. Banghart, Medina, Washington, and Curtis Redfern, San Francisco.

The Small Vegetable Garden

The city vegetable gardener may be interested in knowing that planting vegetables in rows north and south gives a little better return than planting the rows east and west. This is especially true if one can not plant all of the tall things at one side and the dwarf things at the other. Having the rows run east and west is all right if all of the tall-growing crops are planted at the north side of the garden, but that is often impracticable.

When planting sweet corn, avoid stringing it out in long rows. It is better to plant as nearly in a square as possible. The reason for this is that the production of corn depends entirely on the silk from each grain being contacted by grains of pollen from the tassel. Frequently when a few rows are strung out for some distance, pollination is poor because a cross wind blows the pollen away.—JOE BOHL, Seattle.

Three Inexpensive Garden Books

Garden Pools and How to Build Them, by Harry Johnson, pictures and describes step by step the building of lily pools for every type of garden. First of all, Mr. Johnson points out the differences between formal and informal pools, and suggests suitable locations for such pools. Then he goes on to discuss depth, drainage, coping, and construction details. If you are planning to build a water garden, you will need this leaflet. The cost of it is ten cent and may be ordered from Harry John son, Hynes, California.

How to Prune Western Shrubs, b Sanford Martin (price $1.00), is th answer to the amateur gardener's praye In this simple though carefully planne book, Mr. Martin lists alphabeticall popular western shrubs and trees wit complete, clear, concise pruning not for each one. Best of all, many of thes plants are sketched, showing how an where to cut, so that even without fo lowing the text you may proceed wit your pruning. Designed especially fo southern California conditions.

Lilly's Garden Guide, by Joe Boh is a real pocket edition to good garden ing in the West. This small book in cludes chapters on soil, growing plant from seed, seed-planting charts for dif ferent sections along the Pacific Coas special notes on favorite garden flowers detailed notes on vegetable gardening a chapter on herbs, and informatio relative to fertilizers. The cost of th book is 15 cents and it may be ordere from the Chas. H. Lilly Company i Seattle, Washington, or purchased d rect from your Lilly seed dealer.

Little-Known Garden Gems

Spring and summertime member of the iris family are old friends t most westerners, but what of the go geous beauty of the *Iris foetidissim* with its brilliant seed pods, so wo suited to holiday decoration? Few see to know of this lovely, if unusua plant with its wealth of color at season when color is so much soug after.

The pods are as large as the ordina iris pods, and when ripe they split in three sections. Down each section a brilliant orange berries the size of pea each section having two rows; thu there are six rows in each pod. Th bright berries are bedded in the whi velvet lining of the pods. Each ste produces a number of pods so that th form sprays of striking beauty. As th are everlasting, they perform the sam mission as the bittersweet. We thin them far lovelier; indeed, only for th promise of the pods do we tolera them, for the flowers are very inferio

The *Iris foetidissima* flourishes in rather loamy soil in part shade an with some moisture. Last Novemb we planted it in original clumps, wet clay soil, and it came through ve well, surviving even freezing weathe bearing the usual beautiful stalks, a

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GARDEN

though not in their usual profusion. It should be divided in the spring, as it bears fruit in the fall.

The little *sisyrinchium,* another gem for the rock garden or for planting in drifts to bloom after the narcissi or daffodils are gone, is another member of the iris family. It grows wild here in the West, and blossoms from April until December under cultivation. The color is a lovely deep, bright blue. It multiplies rapidly but never becomes a nuisance. Planted in an exposed hillside position, it tends to blossom without intermission, but shade and moisture would be an advantage in sections where the heat of the sun is extreme.—MRS. ADELAIDE SIMS, Sultan, Wash.

Deciduous Shrubs

(Continued from page 15)

Own root lilacs should be continually watched for suckers — you can give them to adventurous friends — and all lilacs should be pruned right after flowering to keep only a few strong-growing branches and an open center. Most of my lilacs are interplanted with daffodils for earlier flowers, so that the space is never a loss.

Three of the mainstays of shrubbery planting in colder climates where these are made up wholly of deciduous shrubs are the deutzias, the weigelas or diervillas, and the philadelphus, which last alone of the trio has a common name, syringa or mock orange. In my earlier years of California gardening, I tried out several of the deutzias and found them pleasant, small, white-flowered shrubs for front planting, with an apparent preference for a colder winter and wetter summer. Recently I have planted *Deutzia longifolia,* which came especially recommended, and the Phillipine *Deutzia pulchra,* both being newer kinds to me and the latter specially promising as it comes from a warm climate, besides being described as probably the most beautiful species in cultivation.

The weigelas seem far better adapted to our conditions; in fact, they are fairly tough citizens. But their upright growth is a bit rigid and uncompromising and their foliage coarse. The old late red Eva Rathke is distinct, if dull, and the earlier unnamed one I had (until the cotoneasters overwhelmed it) was not exciting. But from France are coming new hybrids like Conquete, deep rose, and Mont Blanc, white, both of their larger foxglove-shaped flowers worth a trial if they are readily available. *(Continued on page 72*

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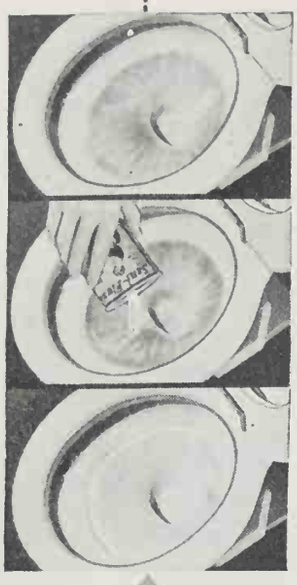

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GARDEN

For the philadelphus I have far more enthusiasm, for they do well here; the fine double variety, Virginal, comes late in spring, never flowering until June in my garden, coming between the mass of early spring and summer flowering shrubs. There are a number of French varieties (the one mentioned is as good as any) with single or double flowers, generally white, and all superior to the common *P. coronarius* of old gardens. To prune this family, cut out old wood after flowering and promote the development of new flowering wood, as otherwise they run rather tall and flower too high on the branches.

Rock Walls

(Continued from page 21)

cypresses (especially the obtusa type), and junipers of the Chinese type, particularly of the procumbens sorts. From these, combined with the delightful delicacy of the various exotic heathers and azaleas (of the indicum and Kurume types), a striking picture can be produced as early as Christmas.

Farther north, we must use more hardy heath material than do our California neighbors. Among the newer hybrids for us are *Erica darleyensis* (a cross between the carnea and the Mediterranean type), a fine late blooming sort which carries well into spring; the newer hybrid Dawn with large, deep pink blossoms which carries well through December; *Erica vivelli,* valuable not only for its lovely bloom but for its foliage, which turns a warm red in late fall; Carnea King George and its newer hybrid Winter Beauty with most alluring trusses of deep rose. Carnea Springwood is the most refreshing large flowered white type to be found at this time. In the vagans types, Mrs. Maxwell and Saint Keeverns are outstanding. There are some lovely late ciliaris types, too, such as the beautiful Mrs. Gill (deep red) and Storborough, with large white trusses. And if you haven't tried the lovely Mackayana, you don't know how satisfying a heath can be!

As early as the last week in February (for the formal type of rock wall plantings), despite the fact that we may still be having cold, blasting winds, one begins to see the preparation for another full season's display.

Bursting forth with all the breath-taking riotous spreads of color (and it would be impossible to get more real satisfaction or more beauty were they ever so rare), are the so-called common

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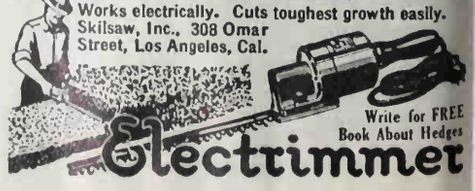

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GARDEN

aubrietias — particularly some of the newer colored ones, such as Dr. Mules', Gloriosa, Cardinal, Barker's Double Hybrids, and Vindictive, running the gauntlet through varying shades of purples, lavenders, roses, pinks, and fiery cerises. These, toned down by the lovely, double blush pink arabis, and the lemony splashy spreads of *Alyssum saxatile citrinum,* present a picture that one would wish to gaze long upon with real contentment.

After the aubrietias come the aethionemas. Plant them near the lovely azure blue of some of the rock campanulas, particularly the intriguing *Campanula collina,* or *C. raddeana,* or *C. rotundifolia olympicum,* or even the continental *Campanula barbata.*

Everywhere on this coast, the genistas or wall brooms are unbelievably lovely. They grow in luxuriant splendor, and their spread knows no boundary. I do not mean to insinuate that they are rampant, for they aren't, but are very effective.

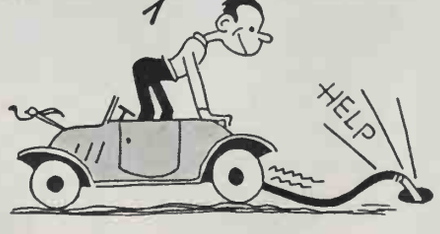
Throughout the coast region, the wahlenbergias do well, so clear a blue and so refreshing. Also the corydalis bloom for a long period and combine with other rock plant materials. Veronicas (and there are lovely blue ones now) blend well with the yellows of the hypericums. Particularly lovely are the *Hypericum olympicum* and *Hypericum rhodopeum.* And if you know the lovely lavender *Pentstemon scouleri* from Oregon and Washington you will want to plant them near.

On this coast nothing can take the place, in midsummer, of the linums and helianthemums in the rock wall. *Linum narbonense,* a clear deep blue, is especially fine.

Before closing I must make mention of *Onosma tauricum,* an almost continuous bloomer with yellow flowers.

For the shadier places in the rock wall, try the fall-blooming *Polygonum vaccinifolium* with the daintiest of pink-blooming feathery spires, also a few of the epimediums for foliage effects. Then, of course, one would not overlook the *Androsace lanuginosa,* the Alpine asters and the dwarf Michaelmas daisies—all fine for fall bloom.

It's a good idea



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Adios

IN the May SUNSET of a year ago we devoted several paragraphs to Memorial Day, quoting from epitaphs found in pioneer cemeteries of Sunset Land. Since then, readers from every part of the West have written us of interesting old graves and headstones until it begins to look as if we should have a regular graveyard department in our otherwise very-much-alive magazine.

Of the cemetery stories received recently, none has appealed to us more than one sent in by Marcia Edwards Boyes of Piedmont, California, in which she tells of finding an old grave on Yerba Buena Island — the great pile of rock that serves as the connecting link for the new San Francisco-Oakland Bay Bridge. There on the sunset slope of the island, looking out to the Golden Gate, is a neat military cemetery where rest sailors and marines whose work is done. According to Mrs. Boyes (we are quoting almost verbatim from her letter) there are several civilian graves in this plot, among them one of the earliest in Bay Region history. The stone reads *"Edward F. Lindsey, Died Aug. 24, 1842."*

Time was when a tall marble tombstone headed this grave, reading

Sacred
To the memory of
Edward F. Lindsey,
Formerly of England
Died in San Francisco
Aug. 24, 1842
Aged 38 years

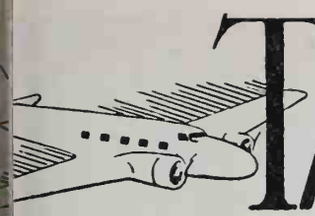
but that was before a certain commandant of the island ordered the removal of all headstones, replacing them with uniform gray markers. Research by Mrs. Boyes reveals that the date 1842 was evidently the stone cutter's error, but even so the grave is an old one.

It seems that Mr. Lindsey was a sea captain who came to San Francisco from Australia in 1850, his good ship *Palmyra* laden with brick and lumber. Acquisition was made of a water lot at the foot of Greenwich Street, where his ship was moored and served as the family residence. During that year whenever a visiting sea captain was to be entertained, or the six children demanded a picnic, Captain Lindsey would bring out his yacht, *Glide,* for an excursion to Yerba Buena. Finally the rock-covered island became such a favorite spot that he often expressed a wish to be buried there when he died. And so, in 1851, when a heart attack caused his untimely death, the family carried out his wishes.

According to the records it was an impressive funeral cortège that followed the services held aboard the *Palmyra.* Instead of using the plume-panoplied hearse, characteristic of the times, the body of the captain was placed on a long boat and four of his most intimate friends manned the oars. In lieu of carriages, the procession was made up of a long line of ship's boats, in which sorrowing friends made the final excursion to the island with the captain.

Each year on Memorial Day, one or more boats sail past the old captain's resting place on their way out to the Golden Gate, where services are held for the sailor dead. This year, if it is our privilege to go (as it has occasionally been in the past), we shall give a thought to the old captain and to other stories of pioneer graves about which you have written us.

And now we come to the end of the May SUNSET. In it we have tried to interpret the month of May, a month in which our thoughts very naturally turn to home and flowers and the out-of-doors. Along with a wealth of practical, helpful information we have tried to remind you gently, but not tearfully, of the two memorial days of the month — the memorial day for our mothers and the memorial day for the brave men and women who have made our history. In fact, on every page we have tried to plant a worthwhile thought, a bit of inspiration. Let us know, please, what pages most appealed to you. — LOU RICHARDSON.



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SUNSET
MAGAZINE
THE PACIFIC MONTHLY

Vol. 74 June 1935 No. 6

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HELGA IVERSEN, Travel Editor
MARIE OLSSON, Garden Editor
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SYDNEY B. MITCHELL, Garden Consultant
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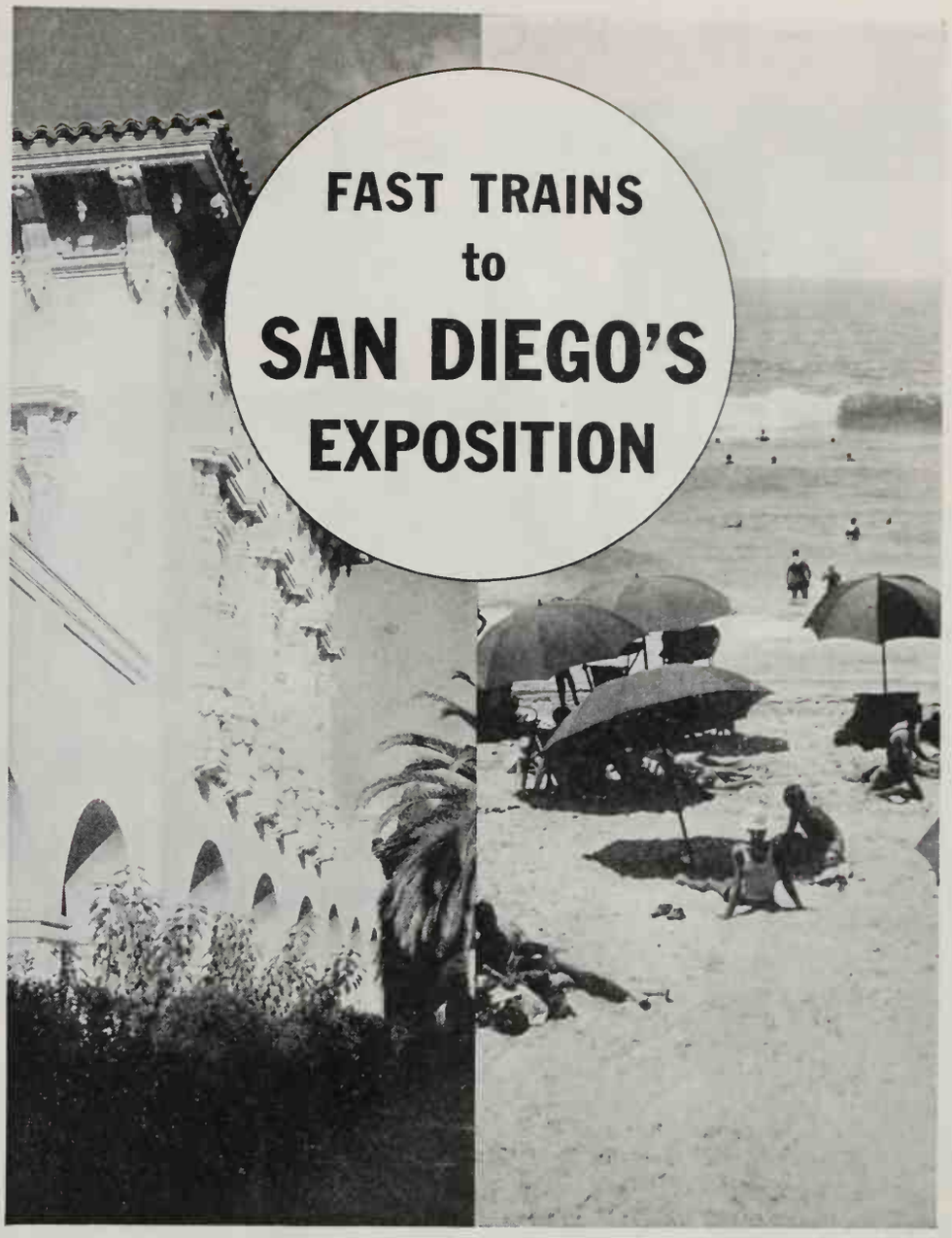

White beaches and the blue sea that foams and murmurs. The California Pacific International Exposition (America's Exposition) May 29 to November 11. 167 days packed with excitement. 1400 acres of landscaped garden. A musical fountain synchronized with colored lights. Gay fiestas. A mining town just as it was in the days of '49. 165 elaborate buildings housing hundreds of thrilling exhibits. A midget village peopled by 90 per cent of all the midgets in America. The Palace of Electricity and dozens of other architectonic wonders. A Cafe of the World on the Plaza del Pacifico. Live elephants in Fairyland. Old world villages. Nearby—Coronado, La Jolla, Agua Caliente and Tia Juana.

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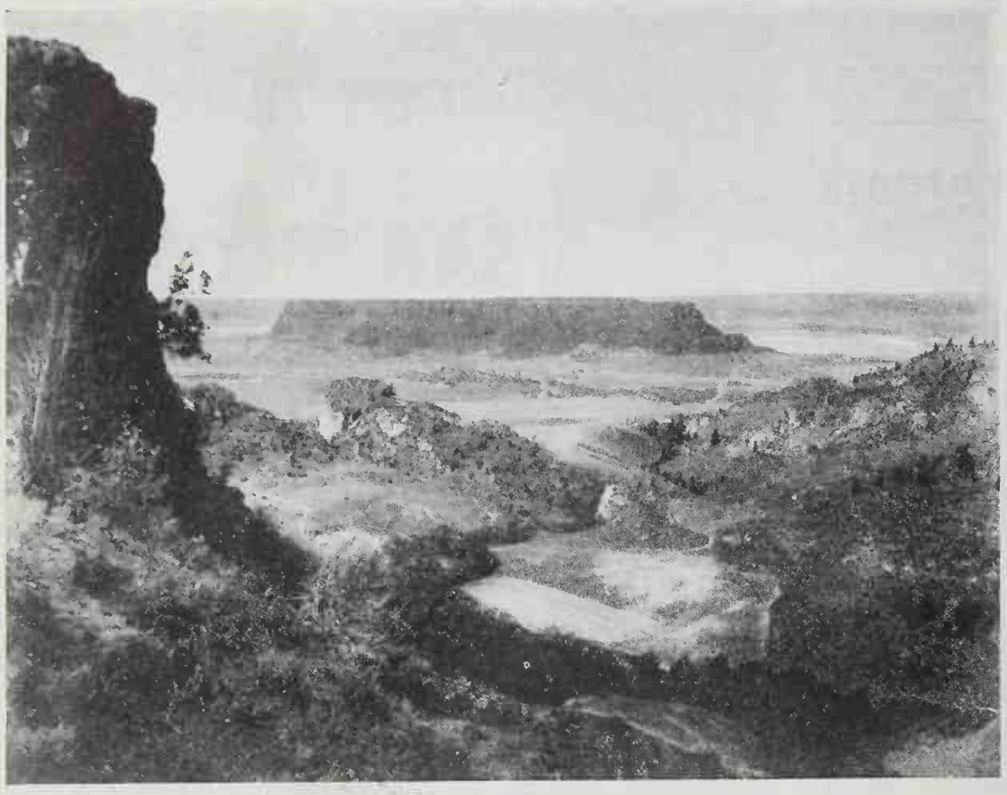
PACIFIC COASTING



WITH THE EDITORS

IN our Pacific Coasting this past year we seem to have been doing the dams. A year ago there was the thrill of seeing Boulder. Last summer we shared Portland's enthusiasm over Bonneville. This spring Grand Coulee called us—called, but only one of us could answer. It was in late March that Genevieve Callahan made a trip to Pullman and Spokane, and looked out across the scene that is spread before you on this page. The minute she was back in the office, I started asking her all about it. The conversation went something like this:

L. R.: *Did you get over to the Grand Coulee?*

G. A. C.: You didn't think I'd go within a hundred miles of it and not see it, did you? As soon as I read the mail, I'll tell you about it.

L. R. (paying no attention to the fact that G. A. C. wants to read the mail): *How did you get out there?*

G. A. C.: We drove out from Spokane—Mr. and Mrs. Orville Pratt and Mrs. Grace Kirkpatrick took me, and they were grand guides.

L. R.: *How big is the dam? Is it as big as Boulder?*

G. A. C. (handing over a bunch of pamphlets and maps): Grand Coulee Dam is the biggest undertaking since the building of the pyramids—in fact, it is bigger than the Grand Pyramid! But, here, you can hunt out the statistics for yourself while I read this letter from Aunt Nellie.

L. R. (disregarding Aunt Nellie's letter): *The big idea is to furnish water for agriculture, isn't it?*

G. A. C. (giving up idea of reading mail, and entering into conversation): No, the "low dam," the one that is being built now, is intended chiefly to furnish power; but people around there are hoping that when the low dam is completed, work will go on to make the low dam into a high one, which would impound water for irrigation. It looks sensible to me, for, after all, power is plentiful and cheap there now, but water for irrigation is needed. When that comes, they expect that thousands of families from burned-out sections of the Middle West will move out here and get a new start in life. Here they are assured of good climate, fine soil, plenty of water, and cheap transportation. It's going to mean a lot to these settlers and a lot to business all over the West. Just think what it will mean. . . .

L. R. (interrupting): *I see this town of Mason City is 100 per cent electrified. Is this where the men live who are working on the dam?*

G. A. C.: That's where the contractors and workers and their families live. The government men live in Engineer's Town, across the river. In Mason City there aren't any chimneys on the houses! They're all heated by electricity.

L. R. (trying to imagine what houses without chimneys look like): *Is this Steamboat Rock?*

G. A. C. (unfolding big map): Yes! You see, we drove out from Spokane to Almira here and then north to the dam site and across the river to Mason City. Then we came back down over this road past Steamboat Rock to where there will probably be a retaining dam some day, and on to Dry Falls State Park. This picture of Steamboat Rock (the one shown at top of page here) was taken on the way down the Coulee, several miles below the site of the dam. It's really fascinating country!

L. R.: *If we go Pacific Coasting up to Glacier this summer, we could easily take the side trip over there, couldn't we?*

G. A. C.: Of course. And I think that somewhere in the magazine we should urge every SUNSET reader who is planning to vacation in Canada, Glacier National Park, or Yellowstone —or anywhere in the Northwest, for that matter—to visit Grand Coulee. They can get all sorts of maps, interesting pamphlets and information about Grand Coulee and all of the Inland Empire by writing to the Spokane Chamber of Commerce.

[Both telephones ring. End of conversation between G. A. C. and L. R.]

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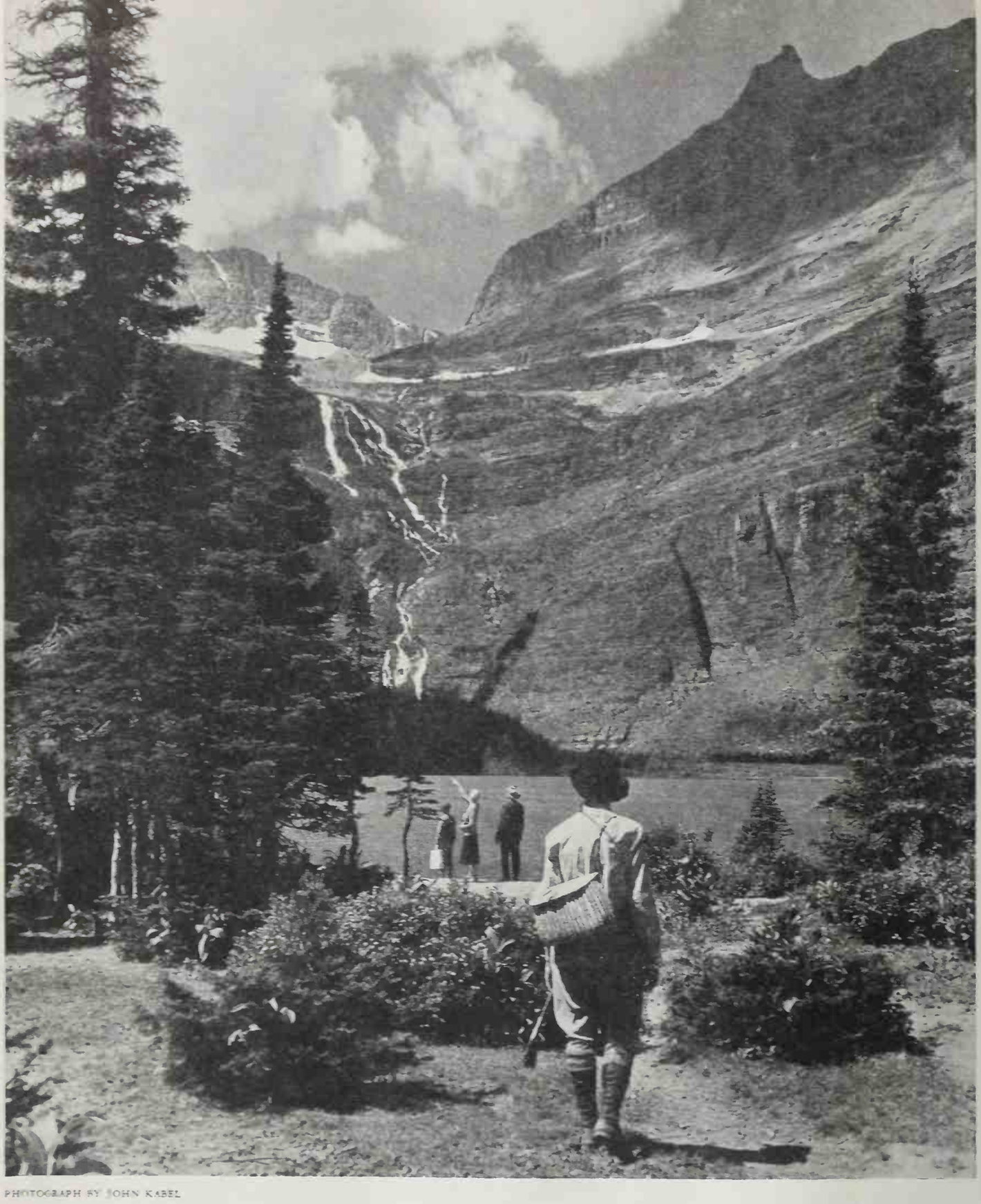
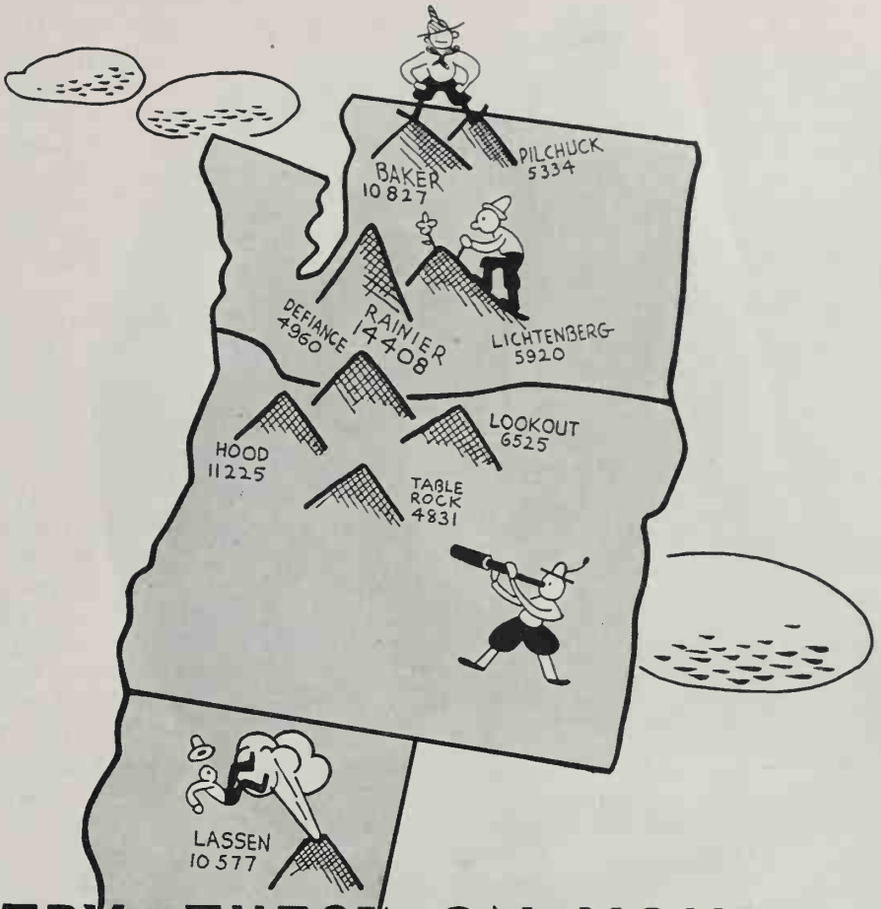


PHOTOGRAPH BY JOHN KABEL

WHEN JUNE UNLOCKS THE MOUNTAINS

WITH June come mountain twilights; strange tintings; subtle harmonies of light and shadow; vistas such as this of Grinnell Lake in Glacier National Park. This lovely gray-green lake, fed by the tumbling cascade from Grinnell Glacier above, lies high in the heavens of the jagged Rocky Mountains, mirroring the shadows of a dozen purple peaks.



TRY THESE ON YOUR MOUNTAIN BOOTS

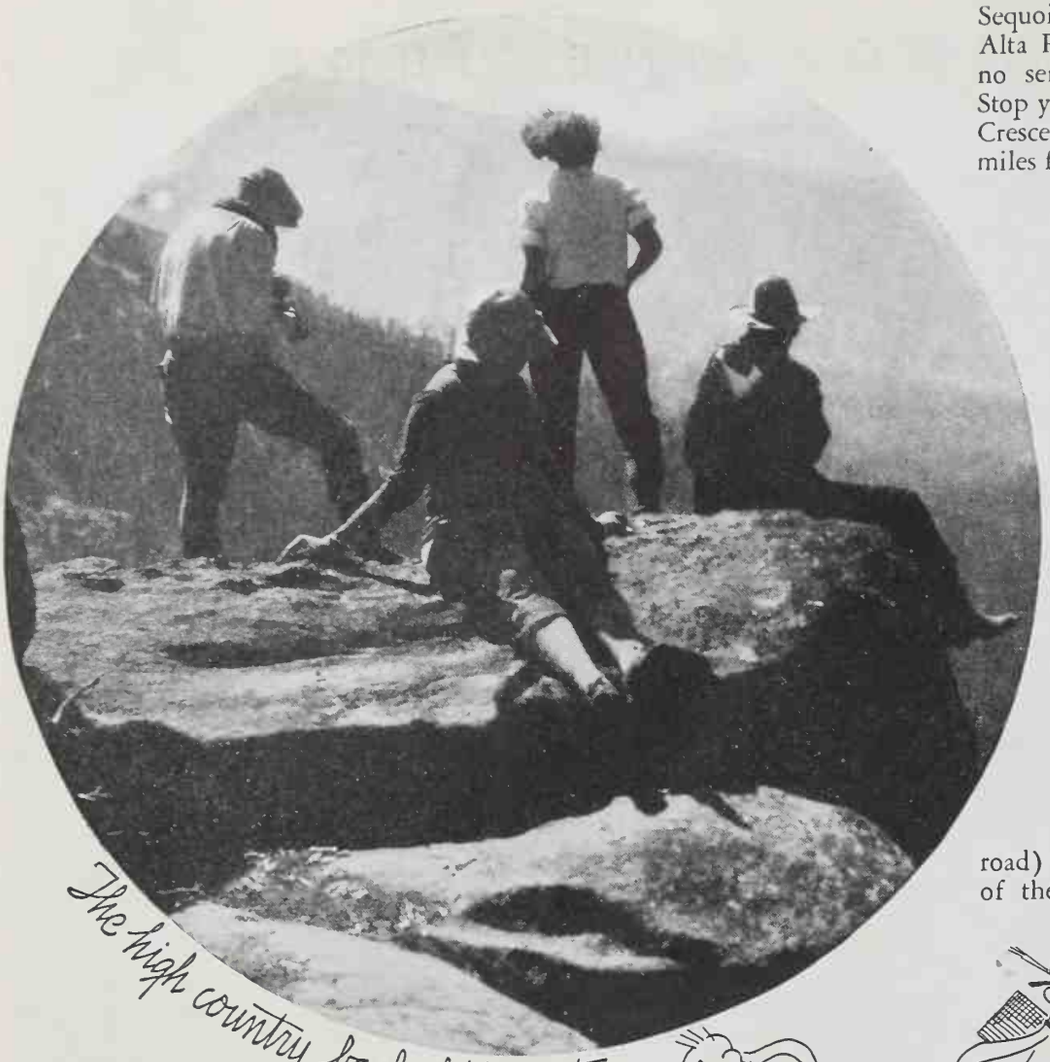
by ELISABETH LARSH

IT'S an old urge which sends men up mountains. It's been pricking them for centuries. Snowshoes, snow glasses, and alpine rope methods were known in the 16th century. Even then hardy men uttered that familiar plaint: "Well, the top must be just over this next rise!" But only in the latter half of the last century were the principal peaks of the Pacific Coast vanquished; and only very recently have many of these mountains been brought to Mahomet, so to speak, by improved highways, fine new trails, and the erection (often at the cost of great hardship) of mountain shelters, from which that necessary early take-off may be made. No more is the ozone above 6,000 feet to be breathed alone by the Norman Clydes of the West. Nor does the old adage, "All mountaineers have hair in their ears," necessarily remain true.

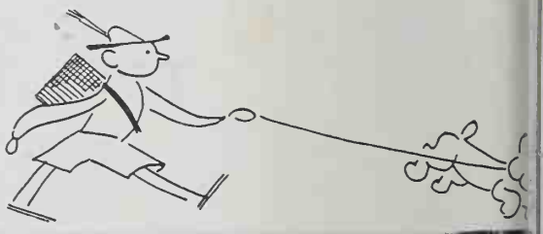
There are some who scorn mountains of less than 9,000 feet, who find no allurement in the ascent of a peak which does not involve rope work, ice axes, crampons, and a certain hazard; and there are the "valley pounders" who are content to scale the granite steeps with their eyes only—who go yearly to the mountains without acquiring the yen to inscribe their names on the pages of a little book in a sardine can above the clouds.

Somewhere in the happy in-between lies my choice. To know the thrill of reaching a 14,000-foot summit by crawling up a hitherto uncrawled "chimney" is surely a memorable satisfaction. To taste arctic sherbet concocted by the addition of a few squeezes of lemon to a tincupful of glacial snow is yet another. But if I never become a "ten-peaker" (ten peaks above 10,000 feet), I shall always continue to climb the little ones and make attempts on the big ones.

Suppose, however, we leave to the expert (or to the end of our season at least!) Rainier, the "God Mountain," with her varicolored subalpine garden flowering between green forests below and glistening white glaciers above; beckoning Whitney, from whose summit (the country's loftiest height) one may descend between daybreak and sunset to Death Valley's bottom (the country's nethermost depth); queenly Shasta, smiling benignly down the valley; Baker, northernmost of the American Cascades, with her reminiscences of many a wild dash to her summit in those daring "Mount Baker Marathons" of 1911-13, when mountaineers were advertisers; and that human goats' paradise, Jefferson, overlooking Warm Springs Indian Reservation—reckoned by many the hardest climb in Oregon. Beyond these famous, somewhat formidable mountains, the coast states boast many



The high country back of Yosemite



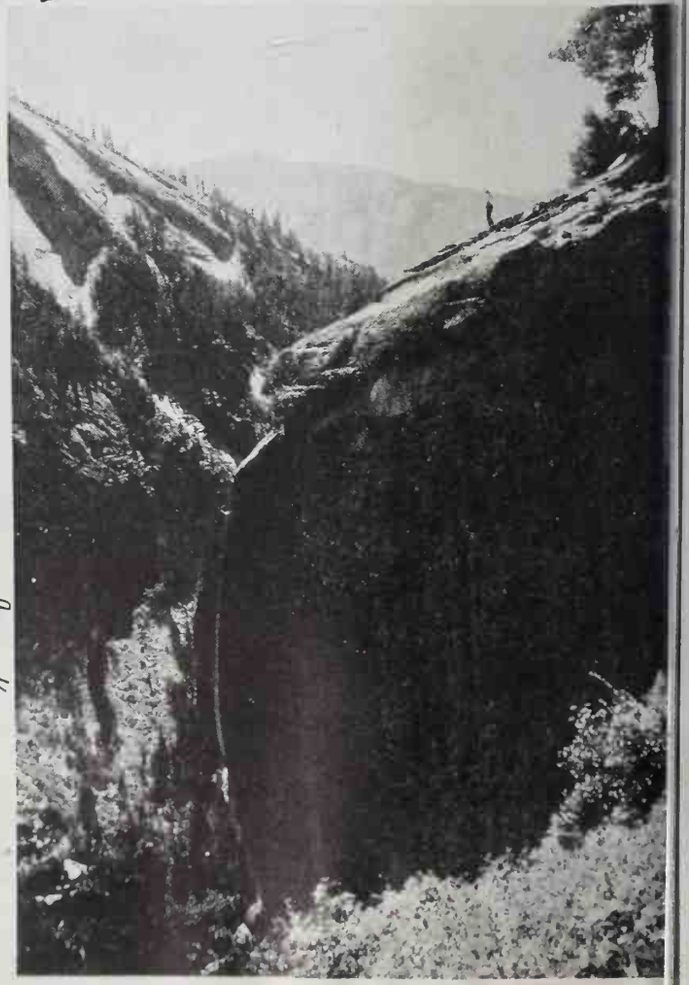
worthy of the name and worth the exertion of ascent.

For perhaps the finest panorama of snow-covered peaks in all the United States, for the enviable sensation of standing in the real High Sierra, 13,050 feet above the sea, clamber up Mount Dana. If you are not a clamberer (Dana is one of the least difficult of the first-ranking High Sierra peaks), be not ashamed to ride part of the way up—animals can get fairly close to the summit — and the view will repay the struggle to you, if not to the mute beast which carries you! North and south stretches the rugged crest of the Sierra. Seven thousand feet below you, to the east, lies desolate Mono Lake, and, if the day be clear, beyond Mono, the snow-vested ranges of the Great Basin. To complete the alpine effect, gaze down the dizzy drop on the north side into Glacier Canyon to the sparkling surface of a glacier.

Nor must you climb each one of the 13,050 feet from sea level. Leaving the Tioga Road at Dana Fork, which is about two miles from Tuolumne Meadows, abounding in fine camp sites, the trail takes you up Dana Fork to the foot of the majestic mount. From here it climbs the pass between Mounts Dana and Gibbs (another climb for another day is Gibbs) and makes a gradual ascent to the summit.

Should your thoughts wander to the ancient monarchs of the forest, and your feet to Sequoia National Park, there stands Alta Peak, offering superb views and no serious obstacles to the climber. Stop your car and pitch your tent near Crescent Meadow (6,950 feet), two miles from Giant Forest, the park headquarters; or pound the trail nine miles to camp in Alta Meadow (9,000 feet), whence the alluring summit is but the traditional stone's throw (a stone's throw, in this case, being a mile distant and 2,000 odd feet up.) An aneroid barometer, carried to the apex of Alta, would read 11,211 feet above the sea — which makes Alta a mere pigmy next to Grandfather Whitney (who rears his snowy head only 20 miles away as the crow flies), but which, nevertheless, rewards the surmounter of Alta with an unrivaled panoramic view of the park area.

"Climb de luxe" is what they call Lassen Peak (10,577 feet) in tough mountaineering circles. Ascend 1,990 feet on a good trail (departing from the park road) and you stand on the crater rim of the nearest approach to an active



Overlooking Sequoia Natl Park

volcano in the United States proper. "De luxe" it may be, but here are combined the beauties of mountain scenery and the wonders of the Grand Canyon and of Yellowstone. Startling, unbelievable colors catch and hold the eye: in the distance, the immense purplish-brown ash heap which is Cinder Cone, the dark forbidding volcanic cliffs which are Chaos Crags, the two cool sapphires which are Butte and Snag Lakes nestled in a setting of red and yellow lava beds.

Turn to that closer marvel (it really deserves the side trip necessary for first-hand scrutiny), Bumpas Hell, where, into an inferno of bubbling, boiling, steaming geysers and sulphur springs, tumble and sizzle the melted snows from Lake Helen. Rich is Lassen's west front in evidence of the continued action of sulphurous gases and steam within the crater; and on the north side, 800 feet below the summit, can be seen traces of the old crater. Lassen is a phenomenon without parallel in the West, worth far more to the layman as well as to the geologist, than the moderate 1,990-foot climb.

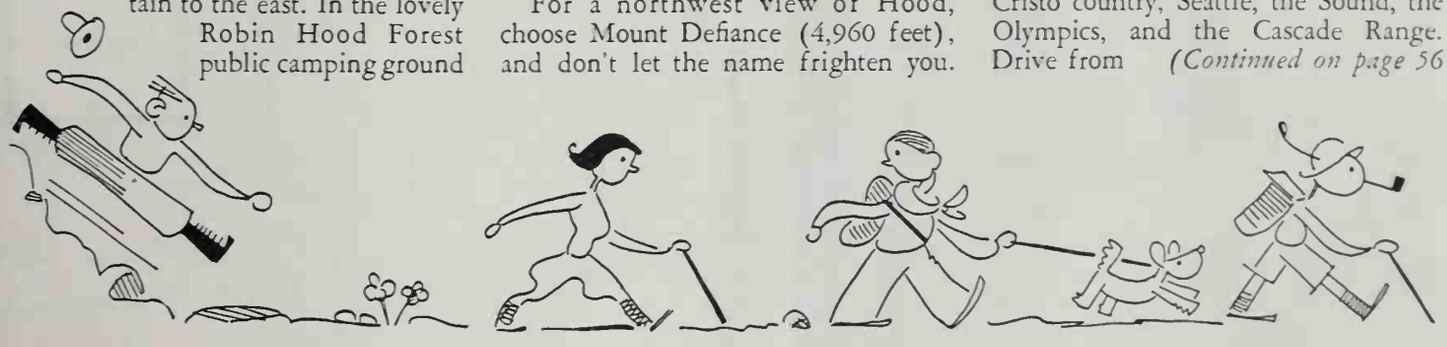
To make the Mazama Club of Oregon, you must reach the summit of Hood (or some other "unridable," glacier-clad peak) under your own steam, but to obtain a glorious close-up view of that mountain you have only to saunter up Lookout Mountain to the east. In the lovely Robin Hood Forest public camping ground at Three Forks Ranger Station (3,550 feet), which is on the Mount Hood Loop road, you spend the "night before." Next day you hit the excellent Forest Service trail (steep but not difficult), which takes you in five miles to the 6,525-foot apex of Lookout. Should you never get nearer to snowy Hood, you will have had one of the finest views in all Oregon—the whole east face of Hood and the lesser, but no less beautiful, adjacent Cascade peaks.

Although even the hairy-eared ones admit Hood is a major climb, the routine ascent is not too arduous for us everyday people, if we are properly equipped and guided. Accessibility by road; availability of accommodations (Cloud Cap Inn at the snowline, Paradise Park, and a tent camp at the foot of Coe Glacier); the interesting Stadter Buried Forest above the present timber line; the sweeping view of three ranges, isolated buttes, sea-seeking rivers, labyrinthine forests, and sparkling lakes—these are some of the factors in Hood's popularity, not only as a favorite skyline sentinel, but as a first-hand adventure. The best testimony that it is not a climb to be taken too lightly, however, is the fact that when, in 1854, it was first conquered, "the Guardian of the Columbia" was believed to stand 19,400 feet above the sea — a figure which government experts have since reduced by more than 8,000!

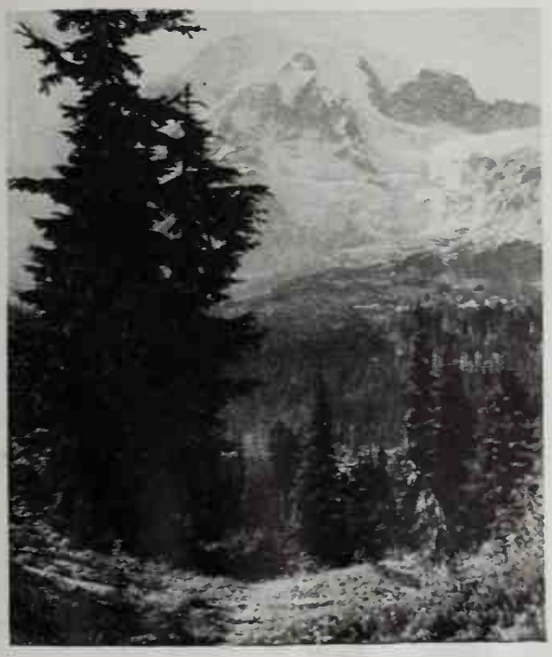
For a northwest view of Hood, choose Mount Defiance (4,960 feet), and don't let the name frighten you. Buy your tickets to Herman Creek Ranger Station, whence proceed to Seven-mile Camp, and then up! Wonderful vistas of the Columbia and of Wind Mountain are visible from the trail, as (alas! only figuratively) it carries you up about 3,000 feet to the summit. At the look-out, you can sit and munch your chocolate as you contemplate the superlative view of Hood's north face, that beautiful Washington pair—Mounts Adams and St. Helens—and, in the distance, glacial Rainier.

If you still have the urge to climb, and have not had enough of Hood views, there is always Table Rock, a flat eminence which is part of a western lateral spur of the Cascades. It is but a short drive from Oregon City to Molalla. From there the route rises to the confluence of Gawley Creek and the Molalla River, where you are basket-ferried across the river. (That, in itself, is almost worth the trip!) Good camp sites are to be found on the Middle Fork, from which it is an 11-mile round-trip jaunt to the top of Table Rock (4,881 feet). To the northeast stands splendid Mount Hood and to the southeast, difficult Jefferson.

One of the most rewarding minor climbs in Washington is graceful, double-crowned Mount Pilchuck — more an up-grade hike than a climb. Below the summit (5,334 feet) spreads a breath-taking panorama of the Monte Cristo country, Seattle, the Sound, the Olympics, and the Cascade Range. Drive from *(Continued on page 56*



Paradise Valley

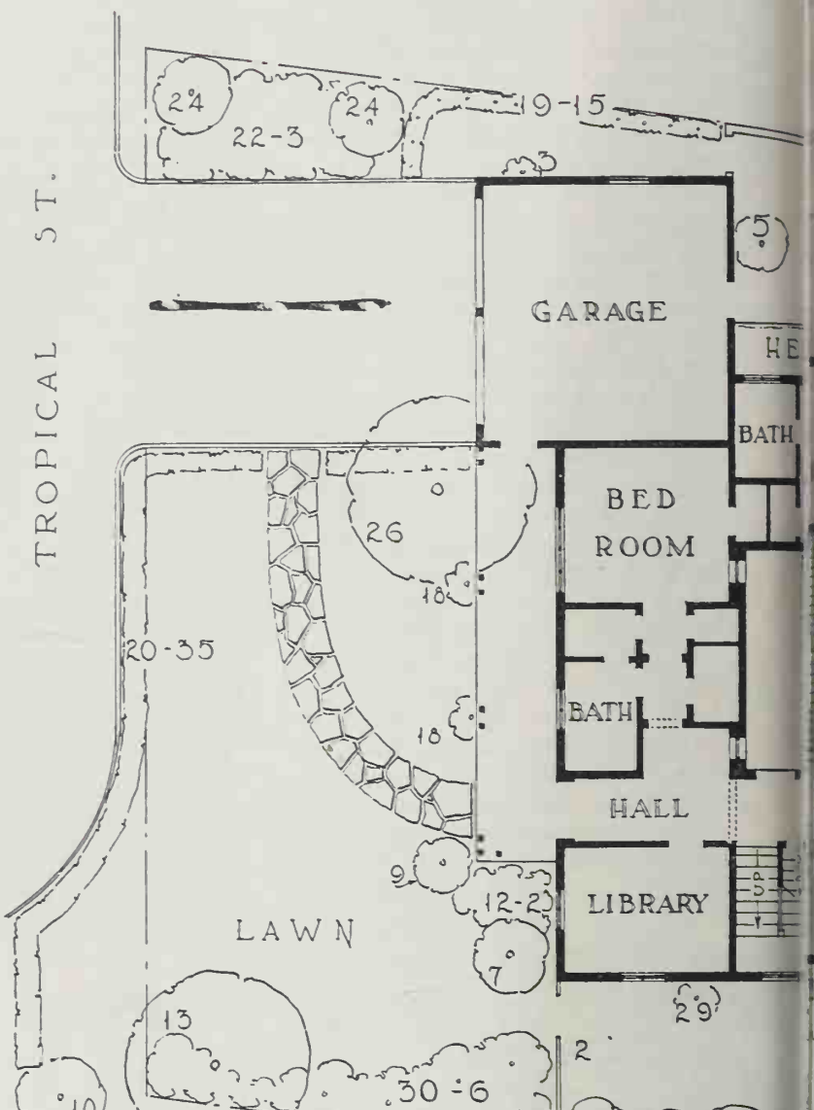


A high Sierra Trail

RURAL CHARM IN

THE HOME O

At top of page, the Hepburn house as it appears from Tropical Street



Below, looking from the living room entrance down into the garden

BOTANIC NAME	COMMON NAME
1. *Abelia grandiflora*	Glossy Abelia
2. *Acacia latifolia*	Acacia
3. *Bignonia venusta*	Flaming Trumpet
4. *Bougainvillea, Crimson Lake*	Bougainvillea
5. *Carica caudamarcensis*	Papaya
6. *Cercocarpus betulaefolius*	Mountain Mahogany
7. *Cestrum elegans*	Cestrum
8. *Cupressus sempervirens fastigiata*	Italian Cypress
9. *Daphne odora*	Winter Daphne
10. *Eugenia myrtifolia*	Eugenia
11. *Euonymus pulchellus*	Euonymus
12. *Gardenia florida*	Cape Jasmine
13. *Grevillea robusta*	Silk Oak
14. *Heteromeles arbutifolia*	Toyon
15. *Hymenosporum flavum*	Hymenosporum

BOTANIC NAME
16. *Ilex cornuta*
17. *Iochroma lanceolata*
18. *Kennedeya comptoni*
19. *Ligustrum nepalense*
20. *Myrtus com. compac*
21. *Pittosporum undulat*
22. *Plumbago capensis*
23. *Prunus integrifolia*
24. *Pyracantha angusti*
25. *Pyracantha formosa*
26. *Quercus agrifolia*
27. *Thuja beverleyensis*
28. *Tristania conferta*
29. *Veronica imperialis*
30. *Viburnum suspensu*

EVERLY HILLS

R. BARTON HEPBURN

House Plan by Webber and Spaulding, Architects. Garden by Cook, Hall and Cornell, Landscape Architects

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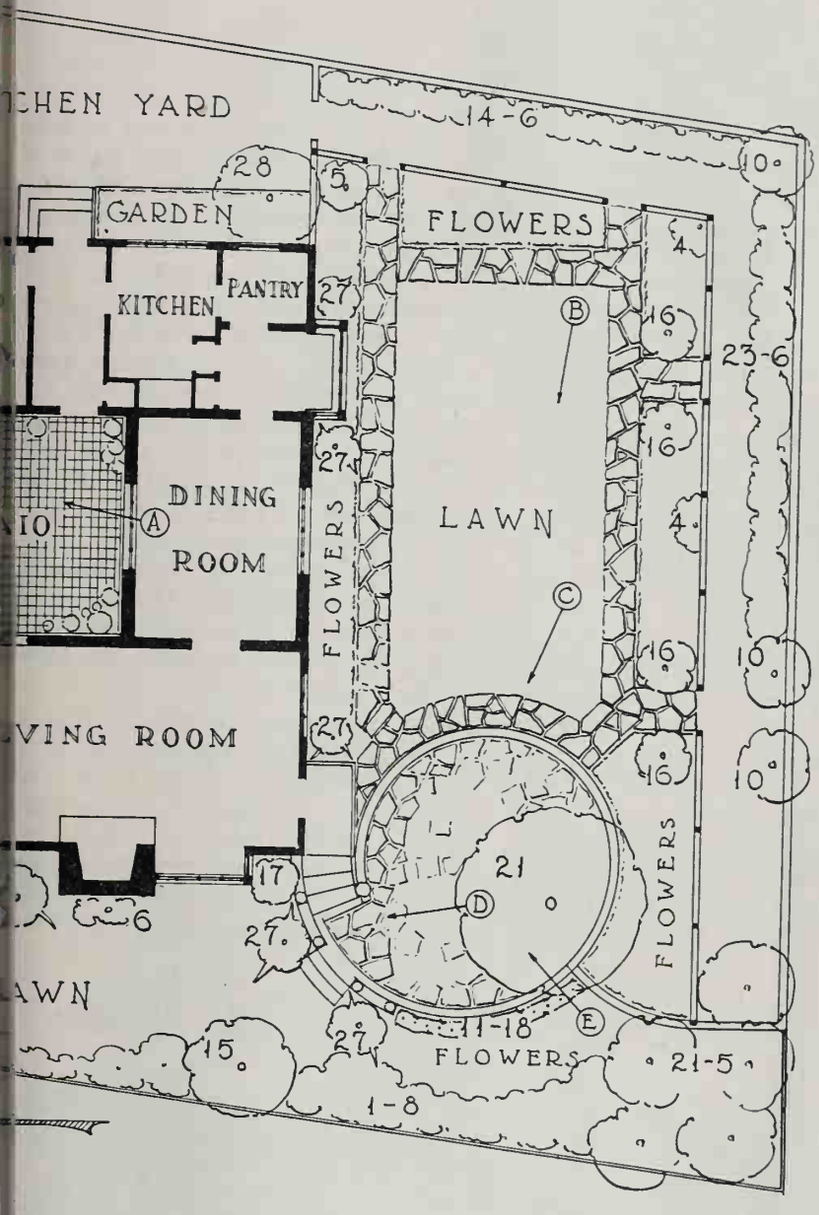
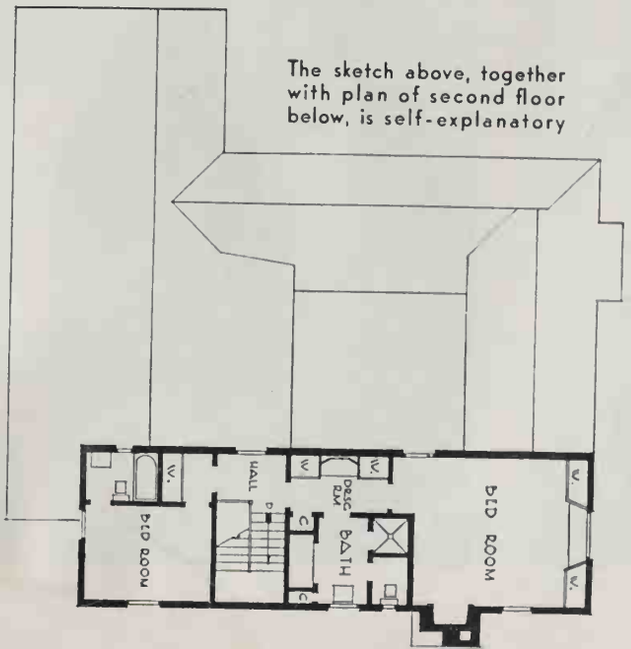


The sunny patio with its interesting walls offers complete seclusion

COMMON NAME
Chinese Holly
Violetbush
Hardenbergia
Nepal Privet
Dwarf Myrtle
Pittosporum
Plumbago
Catalina Cherry
Firethorn
Firethorn
Live Oak
Arborvitae
Brisbane Box
Speedwell
ndankwa Viburnum



The sketch above, together with plan of second floor below, is self-explanatory

Still another view showing relationship of house to outdoor living room

MY EXPERIENCES IN GROWING AND BREEDING IRISES

by SYDNEY B. MITCHELL

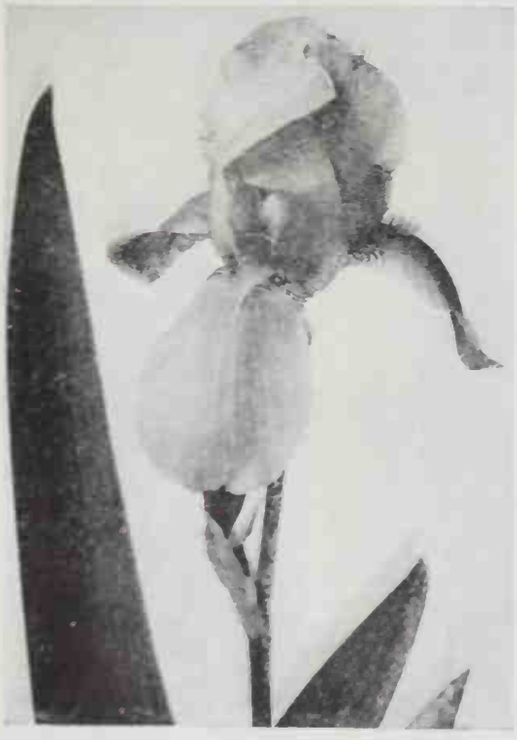
HAVING frankly arrived at the I-remember-when stage of life, I don't hesitate to introduce these notes with the story of a sickeningly sentimental woman who years ago irritated most of the guests at a faculty party by asking each one what was his favorite bird. Like most of the others I rejoiced when a gloomy Englishman replied, "Roast duck." So if I am gushingly asked what is my favorite flower I am also tempted to say "whole wheat," for I know I am expected to say, "Oh, of course it is the iris." Now I don't really care to commit myself further than to say that the tall bearded iris is the flower that interests me most in its season, just as the daffodil does in its time, a couple of months earlier.

I am sorry if my eyes don't fill with tears and my voice go husky when I think back to my childhood days when I first saw a *fleur-de-lys*. I believe my eyes did fill with tears soon after I first saw *Iris versicolor*, the swamp flag of the Atlantic Coast and presumably the flower-de-luce which drove Longfellow to poetry, but that was because I got my feet very wet going after it and a fond parent decided that warm applications to the seat of my pants were called for at once. But it is not of these irises that I'm going to sing, but of the tall bearded ones from the north and east shores of the Mediterranean, plants which are perfectly adapted to California conditions because they come from similar climates of winter rain and summer drought.

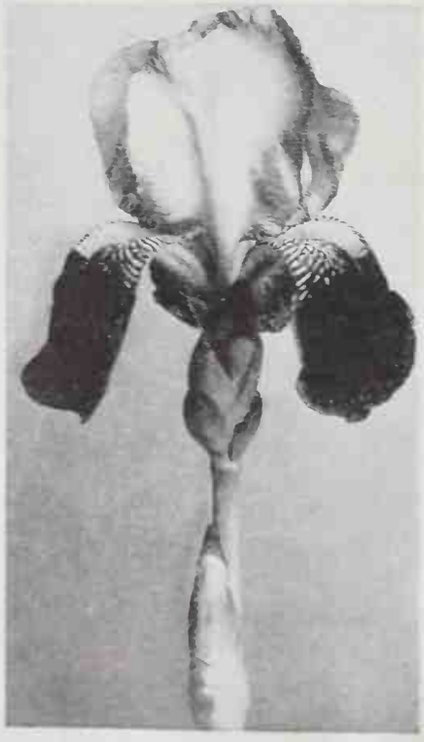
In 1908 I moved my iris collection from the relatively inhospitable climate of the Atlantic Coast to California and for another decade continued to add to it all the varieties, mostly garden forms, I could get in Europe or America. In those days the bearded iris meant to most gardeners just *Iris germanica*, blue purple, or *Iris albicans*, white, flags of March, and the even then wonderful series of later garden varieties in blue, red, purple, lavender, yellow, bronze, lilac, and blends of many colors were practically unknown. In the twentieth century several garden flowers have been greatly developed in the hands of man — the dahlia, the daffodil, the gladiolus are examples — and the iris has perhaps been improved as much as any; so that today I grow no varieties in existence before the World War, and I know that dealers have continually to discard older ones in favor of novelties of better form or habit, larger size or finer color. Since many of the greatest advances in iris breeding were made in California, preëminently by the late William Mohr and later by his followers, of whom I happen to be one, the story of my irises would hardly be complete without reference to the raising of new varieties. Moreover, as I find even among my most learned friends an astonishing ignorance of how flowers are improved, this seems a good opportunity to discuss the facts of life in the iris family.

Like many of our most popular garden plants, the bearded iris is a hardy perennial, persisting from year to year, and if it escapes disease and disaster, living indefinitely in the terms of our short lives. Any particular variety may be increased by division of the thick, fleshly rhizomes, and every piece

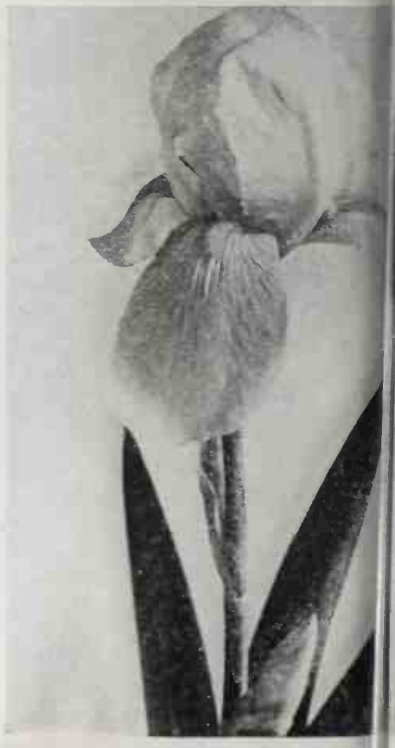
Sierra Blue



Neon

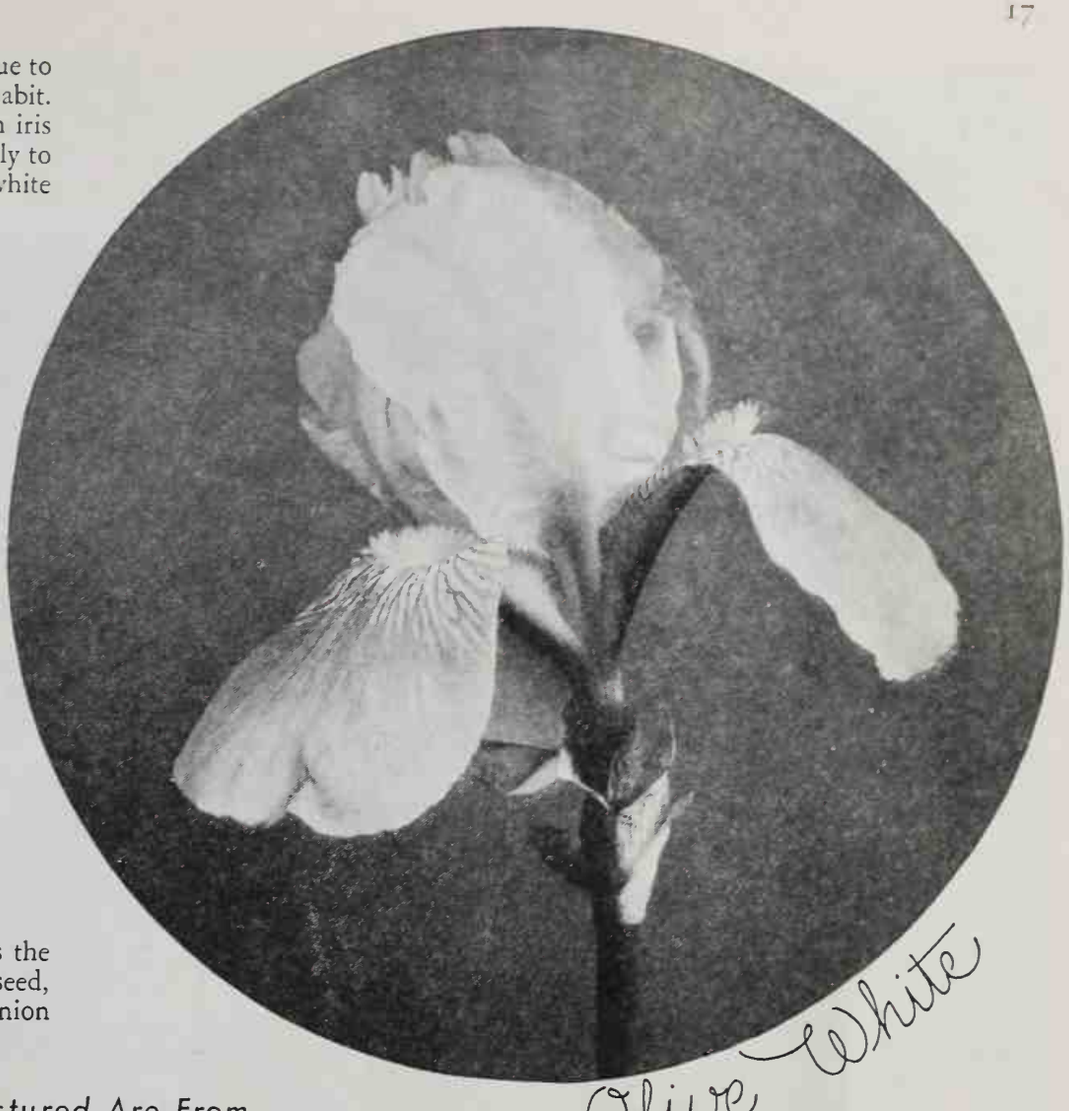


Lady Paramou



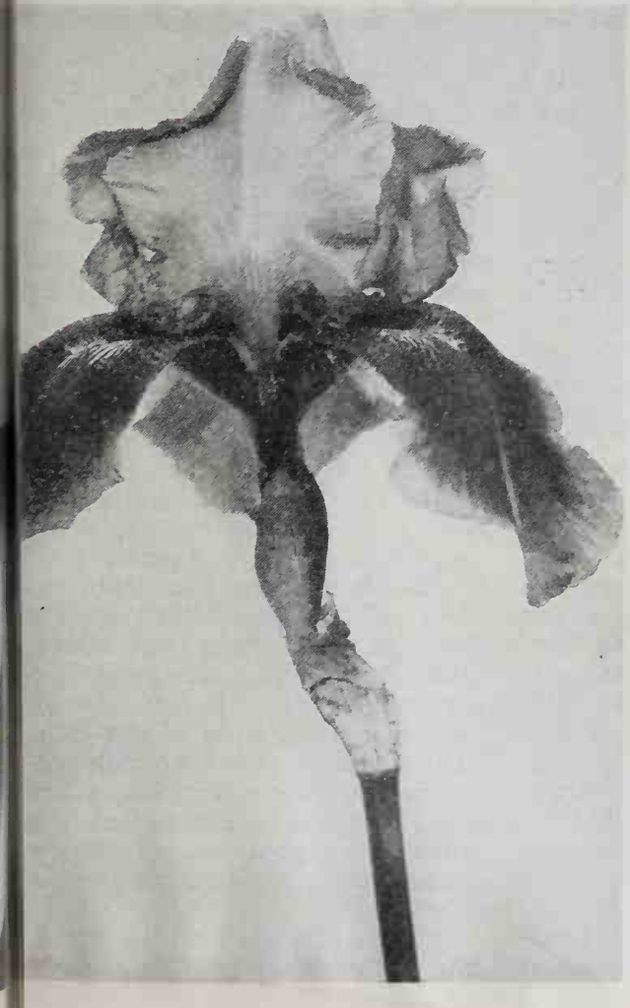
from the original plant will continue to be just like it in color, form, and habit. I have frequently been told that an iris in some garden has reverted, usually to the common purple blue or the white species referred to earlier. This simply isn't true, because the fine garden varieties of today were not derived from either of these. The probable explanation is that somehow either a small piece of a rhizome was left in the bed or got there by accident and eventually, because of its vigor, grew up to flowering size among its choicer fellows. I can further say I have never known any division of an iris to sport or to revert to either of its parents. It is this capacity to remain "true" which makes an improvement in the race so important, for it is one which can be perpetuated.

To obtain a new or improved form in the bearded irises, recourse must always be made to seed, which is sometimes produced naturally by self-fertilization or the assistance of insects, but in systematic plant breeding is the result of artificial pollenization. A seed, like an animal, is the result of a union of male and female and possesses the possibility of combining the characteristics of its parents in infinite variation. Much foolishness has been written of plant breeding and breeders. Journalists so love to call its most innocent and elementary practitioners "plant wizards" that even I had to beg a local newspaper reporter to abstain from applying that term to me. But he got his revenge by calling me a "savant" in his write-up of my endeavors in plant breeding.



Olive White

The Varieties Pictured Are From Well-Known Western Iris Growers



Eleanor Roosevelt

Sierra Blue is a deep azure; Neon (very popular) is light brown and gold; Lady Paramount is soft yellow. Olive White and Eleanor Roosevelt are interesting in that they bloom twice a year in certain localities

Actually the process of crossing an iris, or indeed many other flowers, is very simple. Irises, like most flowers, have both the male and female elements in each flower, so they can become either seed bearers or pollen parents. The stigma, the female part used in fertilization, is simply the top of a tube at the bottom of which is the ovary or unfertilized seed pod. Some flowers have only a single stigma; the iris has three. The male parts are the anthers, little stems covered on their upper half with the powdery pollen which does the actual fertilizing. The crossing operation is merely to place on the lips of the stigmas pollen from the anthers. This I find is most easily done by rubbing pollen onto the stigma while holding the anther in a small pair of tweezers.

In actual practice I always remove the anthers from the flower I propose to fertilize so as to prevent self or accidental fecundation. Pollen must be dry to be effective. The pollen grains grow down the stigmatic tube, reach the ovary, fertilize the seeds there, and in due time a pod is produced which may contain a varying number of seeds, from one to sixty or more. When in late summer the pods turn yellow the seeds, then (*Continued on page 23*

Two Collections of

Mrs. Lenz and a Few of Her 516 Pieces

OLD GLASS

Wilbur Hall, Hobbies Editor, Goes to Seattle Cupboards for This Fascinating Story

INTERESTED as I am in all hobbies, there is a double fascination for me in collections of items that are valuable and significant in and for themselves, and at the same time are associated with the early history of this western country of ours. I now bring you exactly that sort of collection—Early American glass that would be notable and worth owning anywhere, but that is twice as exciting in this case because it was collected in the West and is made up almost entirely of items brought here in years gone by and used here to beautify homes, grace tables, dignify crude cabinets and home-made corner cupboards, by women of the '40's to the '70's.

There are, in fact, two collections to note this month: that of Mrs. Gertrude Austin Lenz and that of Mrs. Charles Graves, both of Seattle. I suppose it has been easier to find and accumulate the priceless treasures of early glass in the Pacific Northwest than farther south, because Seattle was not founded until the middle of the last century, and thus fewer years have intervened during which it was possible for glass to get itself broken. However that may be, both of these friends of mine have noteworthy collections that might well be envied by a glass lover in Philadelphia or Boston, in Baltimore or Atlanta.

This is not the place to air my own ignorance or to report the expert knowledge of Mrs. Lenz and Mrs. Graves of Early American glass—its history, beauty, value, or nomenclature; glass is an abstruse subject and the person who becomes a connoisseur of and authority on any sort of collectors' glass must not only have theoretical knowledge and practical experience, but must develop somehow a sort of sixth sense, or an acute sharpening of the five normal faculties to judge it, place it, name it, tell the false or fake from the true, and—what is most interesting and thrilling about it all—to "Sherlock Holmes" it and tell its source and date and something of its history.

I must say this much of the business: My two Seattle friends point out that the chief interest glass has for them is that their collections are made up of truly native art, an art that reached a very high peak in New England from as early as 1750 to as late as 1890, at about which time the Sandwich glass works were closed. Like our early furniture, like our Currier and Ives prints, in fact, like our California lithographs of the '50's, Early American glass is not only representative, but it is beautiful, it is of sound design, it is art adapted to a utilitarian purpose, and is definitely a contribution to the world's pageant of beauty.

Mrs. Lenz had, when I last heard, 516 pieces, (*Continued on page 61*

PHOTOGRAPH BY BOB HUMPHREYS

Twin Bouquets

OF THE MONTH

JUNE brings such a wealth of flowers that bouquets are likely to come, as they did here, in pairs. The identical vases of brilliant turquoise blue porcelain are placed Chinese fashion on different levels. The flowers are pink, blue, and blue-violet petunias; salmon and cerise verbenas; clusters of flippant marguerites; a few fragrant garden pinks; and the lacy foliage and quaint pink blossoms from the new shrub, chamalaceum. These form the basis of the bouquets. The ethereal effect comes from sprigs of common wild mustard gone to seed, each little seed shell catching and reflecting the light, and spreading a shimmering halo over all. — CLARE CRONENWETT

Pools never fail us

I HAD TO LEARN ABOUT HIGH ALTITUDE GARDENING

by MAUD CHEGWIDDEN, F. R. H. S.

TWENTY years ago I came to Utah from England, that country of gardens, and when I married and became possessed of a home of my own, with more than an acre of ground, of course I wanted the kind of garden that my childhood had known.

I wanted mighty oak trees, and rhododendrons, and Gloire de Dijon roses climbing up my cottage walls. I wanted ferns with bluebells peeping through them, as they did in the wood each spring when I was a little girl. I wanted everything, in short, which went to make a three-century-old English garden, bathed in gentle rain practically every day, here among the Rocky Mountains, 5,000 feet above sea level, in a desert climate, and on soil which had more than a suspicion of alkali.

I borrowed all the books on gardening from the public library and avidly read them. If they weren't written by Englishmen in England, they were penned in the eastern United States according to conditions there, which are far different from ours in Utah. Ah me, what a trusting soul I was! I believed everything I read and went without coats, shoes, hats, and ice cream sodas to buy plants which froze the first winter, or which required acid soil, or which frizzled to death in the dry heat of summer.

It was a far cry, I found, from the gardens I had known as a child in England to the one I was struggling to make in the Rockies, where summer temperatures go above 100 and winter ones reach 20 below. It was heart-breaking, waiting day after day for rain in summer when none came. The sun beat down mercilessly and the little plants gave up the ghost, before I learned that my garden must be arranged so it could be irrigated regularly.

Experience has been my teacher, and now after 15 years of trying to make a garden I have learned which plants like my soil and climate and which do not; although my spirit of adventure still leads me to be rash occasionally and try a new plant which may, or mostly may not, decide to feel at home in this intermountain terrain.

I have found that one may have a charming garden with water available only once in eight days. This water comes from a Utah lake, a fresh water body (who hasn't heard of our Great Salt Lake?) fed by the mountain snows, carried along canals first large, then small, to our own piece of land. The stream is mine for one and a half hours, and in that time I must flood a large lawn and run the water down furrows among the annuals, perennials, shrubs, and roses.

Then, as soon thereafter as the ground may be worked (usually two or three days in my heavy soil), the cultivator must be taken from the tool shed and pushed along each furrow, to break up the caking soil and to provide the loose upper layer which will help to conserve the moisture at the roots of the plants, where it is needed. The hoe also assists in this task. By cultivation, this eight-day water turn is sufficient for all needs, in spite of the fact that a hot sun shines all day long. Even the lawn is kept green, although city dwellers who have piped water insist on sprinkling their lawns every day.

Roses, I found, did exceptionally well in my clay soil and seemed to revel in the dry, sunny summers, so I went in for roses in as large a way as my finances permitted. I knew from past experience that I must relinquish my dreams of Gloire de Dijon, but starting with the ubiquitous Crimson Rambler and Dorothy Perkins, I added to my stock of climbers Silver Moon, Mary Wallace, Paul's Scarlet, Paul's Lemon Pillar, American Pillar, and so on. I bought hybrid perpetuals and hybrid teas, noisettes and musks, sweet briars and rugosas, and as many species as I could find.

For many winters I slavishly followed rules in garden books I read,

which described how you must hill up your roses each winter and fill the intervening spaces with old manure or litter. I was terrified lest my hybrid teas catch cold. I never rubbed the ice off the bedroom window on a winter morning without feeling a heartache for those poor roses. Then one year a heavy snowfall came early, before I had hilled up the roses, and that snow didn't melt, as I thought it would, in a few days, but stayed there all winter long, more being added from time to time.

Poor roses! mentally I bade them a fond farewell. But I was to learn from this experience that old Mother Nature herself provides us with a winter blanket here, with 18 inches or more of snow, which is all the protection most roses need. I have never hilled up a rose since and I don't intend to. If one or two give up the ghost in unusually hard winters—well, the nurserymen get the benefit!

I have found that few, if any, of the broad-leaved evergreens thrive here. Be it the alkali soil or the hot summers or whatever, they will live maybe a couple of years and then expire in utter discouragement. Two exceptions are the pyracantha and mahonia, which will flourish in Utah gardens.

But the lovely coniferous evergreens, how they grow and cheer us every winter! Most of the junipers love this place—in fact, many are native; and the spruces, especially our state tree, the blue spruce; and pines and firs. These are the backbone of the garden when everything is snow covered, and give us the greenery which we cannot have from holly or laurel or rhododendron.

I have found that there is a wealth of flowering shrubbery on which the Rocky Mountain gardener may depend for garden effect. Lilacs in Utah are really superb; flowering almond, Japanese quince, *Spirea vanhoutte* (often called bridal wreath), *Spirea prunifolia* (the true bridal wreath), forsythia, bush honeysuckles, elderberries, many of the viburnums, snowberry and its cousin, coralberry, all flourish with me like the proverbial green bay tree and give no trouble whatever.

But I have discovered that California privet is not the hedge plant for us, killing back in severe winters, a thing which Amur River privet or Regel's privet never does. Also, after trying with all the wiles at my command to make *Spirea Anthony Waterer*, weigela, pink flowering dogwood, *Magnolia soulangeana*, and some others, feel at home in my garden, I have decided to ignore them. "It is hard for thee to kick against the pricks" is just as applicable to present day gardeners in Utah as it was to Saul of Tarsus.

Many annuals, I have found, become practically permanent in this climate through their habit of self sowing, and if these little seedlings pop up in places where they are not wanted, it is an easy matter to transfer them to correct places. Larkspur, bachelor buttons, cosmos, calendula, sweet alyssum, portulaca, small-flowered petunias, and many others grow almost forever from the first package of seed. But while annual poppies like crinoline ladies in silken skirts, and gay California poppies, also, come voluntarily, they cannot be moved but must bloom where they germinate.

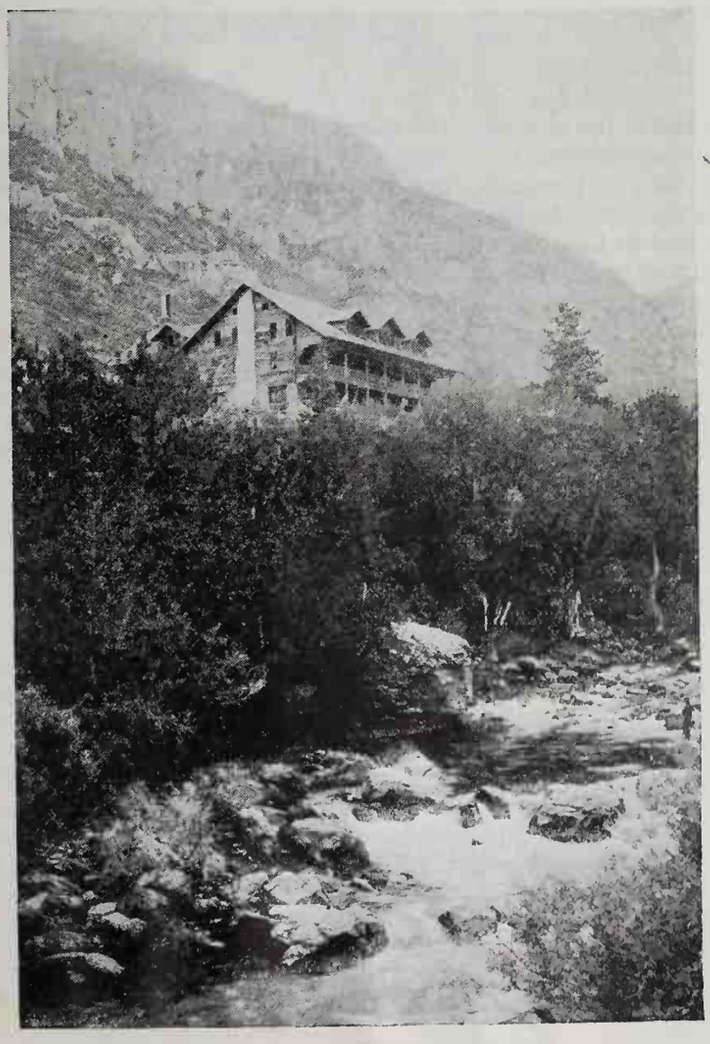
If seeds of all of these annuals be thrown among the borders in late November or early December, they will bloom sooner the following year and make stronger plants than do spring-sown seeds.

I have decided that a large part of every garden in this locality should be made into lily pool and rock garden. The pool, because the sight of water placidly mirroring the azure sky in midsummer lowers your bodily temperature through some strange means and also saves you from going mad when the temperature is over 100; and the rock garden because, situated as we are among Mother Nature's own rock gardens, such a thing is not incongruous and is entirely in keeping with the mountain scenery glimpsed from every Utah garden.

Pools call for no weeding, which is certainly a recommendation; although if you are rash enough to plant bulrushes or arrowhead in the earth of the pool, unconfined in boxes, you may be weeding them out for the rest of your natural life. The water lilies, provided only hardy sorts are purchased, will endure the winter outdoors if the pool is not drained. Fearful gardeners may cover the pool.

I have found that rock gardens in Utah are so easy to make in a natural manner, if we will only go to the hills and learn of them. And I have also learned that we have a marvelous assortment of native Alpine plants which are bound to grow and flower well in these rock gardens.

Finally, I have learned that it is better not to try to make an English garden, nor an Italian garden, nor a French garden, here in Utah, with its climate, position, and soil so individual, but to strive to make a garden suited to the mountains: a Utah garden, blending with the surrounding scenery, using whenever possible the wealth of native plant material.



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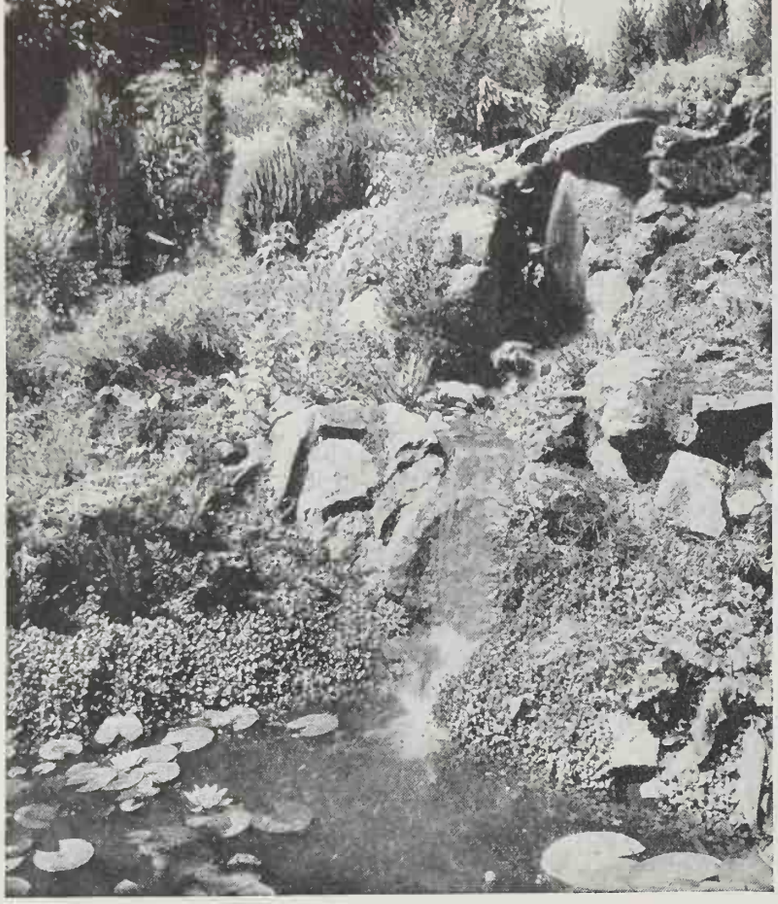
Beautiful Ogden Canyon



A ROCK GARDEN IN EUGENE OREGON

PERVERSELY enough, I coveted a naturalistic rock garden with a miniature waterfall on the back of my lot, which was perfectly level. You see I wanted to fashion a bit of natural up-and-down woodland scenery in my flat back yard.

The prime necessity was, of course, elevation, which I set about creating to order. About 90 feet back from, and parallel with, the sidewalk, I built a concrete storehouse for winter vegetables, measuring 13 feet long, 8 feet wide, and 6 feet high.

Next came a concrete retaining wall to extend from a rear corner of the storehouse curving inward about 14 feet, and a similar wall to extend from the opposite front corner of the house about 10 feet. The latter I finished off to resemble a large, irregular rock. For the necessary bank of earth, I excavated an area 25 by 60 feet running between the sidewalk and a line 20 feet in front of the storehouse. Thus, when the earth was removed, I had not only my earth bank elevation, but also the beginning of a "swanky" sunken lawn. Later, a layer of rich earth surface was applied to it, and a grass seeding completed this portion of the garden.

The sunken lawn lies at the side of our house, and between it and the building are three large, irregular cherry trees, and facing them on the opposite side of the sunken lawn are a blue cypress, a mountain ash, and a fourth cherry. For the sloping banks of the sunken lawn, then, I gathered a suitable array of rocks of different sizes and shapes, which I placed in a natural and irregular manner running up the slopes and around the trees at the sides.

The portion of the rockery illustrated above is the focal point of the garden (which actually covers a large and rambling area). Before banking the earth here, I constructed a concrete form for a small grotto, and below it a concrete conduit in imitation of a water-worn gorge. This was to be my waterfall. At the bottom of the cascade I arranged a small basin from which the water spills into a runaway among the boulders and finally slides down the face of a worn rock into the main pool.

In one corner of the storehouse I installed a one-half-horsepower electric motor and centrifugal pump, which circulate the water in and out through a one-inch pipe from the pump into a hidden concrete trough at the head of the waterfall. Thus am I assured what, according to the Moors, was requisite to beauty, serenity, and philosopy — a garden perpetually animated by the sound of running water!

Rocks, earth, and shrub plantings conceal the storehouse entirely, except for the entrance at one end.

For some of the excavation, rock-gathering, and pouring of the concrete, I had the assistance of valuable team-workers. Otherwise, the rockery is my own work.

Among the rocks on the banks of the sunken lawn, and beside my artificial woodland creek, I planted a variety of small trees and shrubs, and plants similar to those seen in the picture above. To the various suitable mosses and sedums, I added flowering plants and shrubs—among them some of the hardier Japanese azaleas. Then in appropriate spots, with an eye to color, I put in limited plantings of annuals, such as salvia, petunias, geraniums, pansies, dwarf zinnias, and marigolds, which add seasonal bits of brightness to the garden. As will be noted, pond lilies in the pools add their own incomparable charm to the scene. — BEN E. KEENEY.

MY EXPERIENCES IN GROWING IRISES

(Continued from page 17)

rather resembling dark amber beads, should be harvested. They may be sown immediately or at any time before cold weather sets in. May I add that this seed bearing or crossing in no way affects the original plant, which will continue to be as it has been. All variation will come from the seeds, in which will be combined, as in children, in varying ways the characteristics of their parents and even of more remote ancestors. Even a variety fertilized with its own pollen will rarely reproduce itself true, because, unless it is a real species (that is, a wild stable form), it already possesses the potentialities of variation from its mixed parentage.

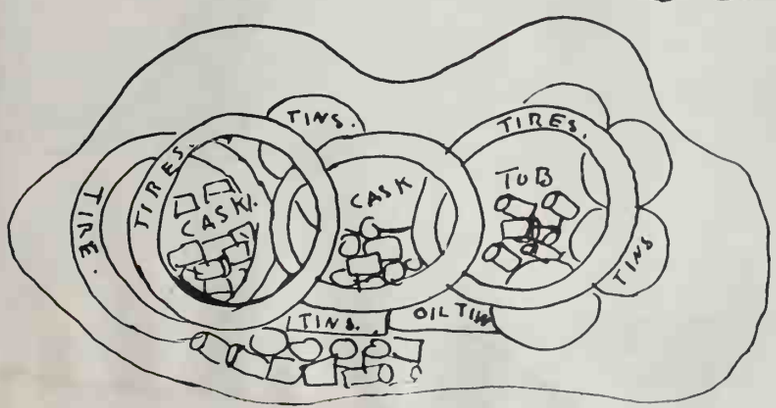
The seed germinates in early spring, and about the first of May I plant out my young seedlings in rows, to be watered and cultivated all their first summer. A proportion will flower the following spring, but under average conditions many will not bloom until the second year after germinating. These seedlings, if from good crosses, will provide a considerable range of variety, many quite attractive in themselves but most of them no improvement on existing named varieties. Occasionally, say once in a thousand seedlings, will appear one which is an obvious advance even to critical judges who know the named varieties very well. This single plant is then segregated and gradually increased by division of the rhizomes until enough plants, all of which will be just like the original seedling, are available for naming and introduction.

This raising of cross-bred seedlings is a perfectly good game for the amateur of any particular flower, but the beginner should beware of naming for introduction anything not considered superior by experts. Tender-hearted and beauty-loving women are often shocked at the ruthlessness with which the experienced breeder discards all but the very best, in which connection it is noticeable that most improved plants have been raised by men who have become hard-boiled in considering even their own products. Most women seem to carry over into plant breeding too great charity and consideration for weaknesses, too great a search for the redeeming qualities rather than a fanatical feeling for perfection. The best woman iris breeder I know is unmarried. Lest I have made plant breeding seem too easy, let me add that success rarely comes without some slight knowledge of plant genetics, careful records of parentage carried over several generations, and a certain degree of intuition and of imagination in the selection of parents.

I have written here and elsewhere so often of the growing and use of bearded irises, that I shall now attempt to be very brief. In California, and along the coast in Washington and Oregon, moving of these plants can be done almost any time, but is preferably performed from late May, after they have flowered, to November, when colder weather and rains set in. It is best to make clumps of several rhizomes of a variety, set a foot apart, than to move a mass of rhizomes undisturbed. Never bury the rhizome deeply, just cover it with soil. Always plant in full sun if possible and never in full shade. These irises are very drought-resistant, and where summers are cool need watering only the first year, but in warm gardens they will appreciate a thorough soaking once a month in the dry season. As the rhizomes grow crowded, either thin them out or, better still, replant in new soil; there is no general rule for how often this should be done, as different varieties multiply at different rates, and under good cultivation increase is faster than in poor, hungry soil.

As compared with human beings or even many other plants, these irises are singularly free from disease. In very early spring in certain seasons the new foliage is disfigured by a leaf spot which somewhat weakens the plants but never seriously injures or kills them. Spraying with Bordeaux mixture, winter strength, at intervals of two weeks while the foliage is being made, will keep this down better than anything else I know. Iris root rot is little evident in our relatively dry, sunny gardens, usually coming where drainage is poor and weather warm and muggy. The remedy is to remove all affected parts and let in the sunshine. In the case of expensive novelties, to save all the stock, the rhizome, after the removal of affected parts, may be dusted with cuprojabonite or bathed in a rose-red solution of potassium permanganate.

So much for these easy, drought-resistant irises. Nobody but myself knows how hard it has been for me to say so little about these finest of hardy perennials for our gardens. Of the numerous other kinds of irises grown in mine I will write at another time.



Eleanor Aurelea Scott suggests a "junk" garden for that old adobe hillside. The "junk," piled in a mound and covered with good soil, provides good drainage for the succulents. Rocks add interest

WESTERN FOODS AND HOUSEKEEPING

conducted by genevieve callahan

IF there were one piece of advice that I might pass along to every young homemaker in the land, it would be this: Don't make hard work of housekeeping. It is work, of course, to keep any house in good order and to serve good food attractively; but so is it work to practice on the piano (as the young music student next door is doing as I write); or to give a speech; or to write a story or an article or even a poem; or to swim or play tennis, for that matter. When an artist or a writer or a tennis player "makes hard work" of what he is doing, then the job or the game passes out of the field of artistic endeavor into that of unskilled labor. So it is with housekeeping, which is the work side of homemaking.

It's easy enough, of course, to say "Don't." But where, you ask, can you start in making housekeeping an easy task?

As usual, the place to start is in your own mind! Put on a fresh attitude as you put on a fresh house dress and fresh lipstick (the lipstick and the frock will help the attitude, you know!), and sit down with pencil and paper to do a little constructive thinking and planning. Don't wait until the end of the day, when you are tired from the usual mixture of home and social and club duties, but take time off to do your thinking in the morning when you are fresh and rested.

You may be a very new housekeeper, who still looks on her kitchen things as so many fascinating toys with which she plays at *(Continued on page 41)*

PAPER FIGURES BY HARRIET VEAZIE

PHOTOGRAPHS BY HORACE BRISTOL

Only a bacon *unusually mild* could be so popular for babies!

Try Swift's Premium; see how mild it is . . . yet how rich in flavor!

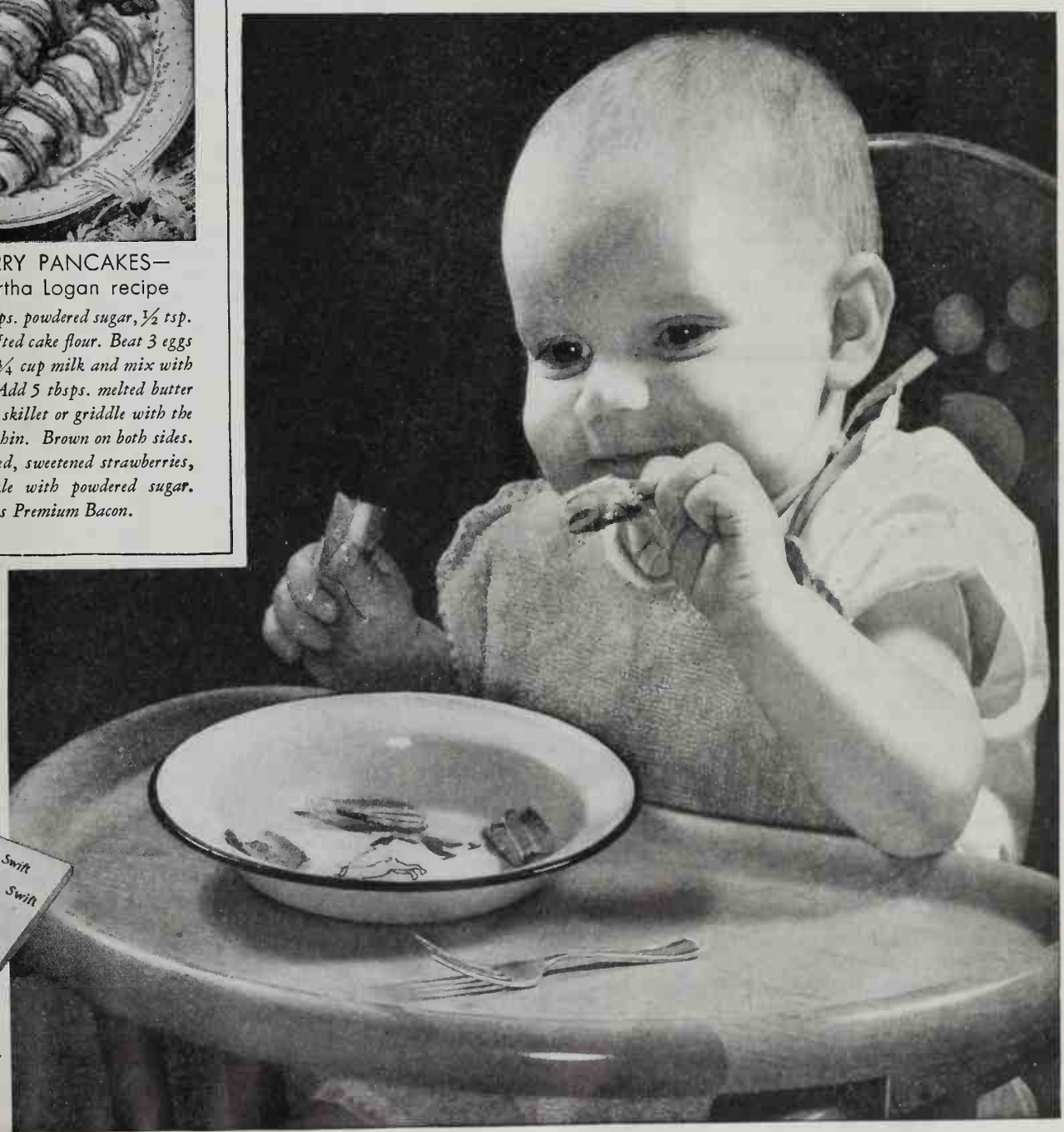
As you probably know, mildness is specially important in the bacon given to children. More mothers buy Swift's Premium than any other brand. Mildness plus rich flavor is important to *everyone*. That's why Swift's Premium is the largest-selling bacon in the world.

Swift's Premium gets its exceptional mildness from the famous Premium cure. Its wonderful richness of flavor comes from *Ovenizing*. This exclusive way of smoking bacon, in ovens, imparts a delectable *sweet smoke taste* you get in no other bacon.

Try it, try Swift's Premium Bacon for breakfast tomorrow. There's a new enjoyment awaiting all your family in its unique blend of mildness with sweet smoke flavor. Swift & Company, Purveyors of Fine Foods.

STRAWBERRY PANCAKES—
a new Martha Logan recipe

Sift together 2 tbsps. powdered sugar, ½ tsp. salt and 1 cup sifted cake flour. Beat 3 eggs until light, add ¾ cup milk and mix with dry ingredients. Add 5 tbsps. melted butter and cover a large skillet or griddle with the mixture, spread thin. Brown on both sides. Heap with crushed, sweetened strawberries, roll, and sprinkle with powdered sugar. Serve with Swift's Premium Bacon.



sure you are ing Swift's ium, the only ized *bacon,* for identifying s on packages for the word FT in brown own the side of ole piece.

1935
ift & Company

A stone frame built around an old kitchen range makes a good outdoor stove

Take a pressure cooker or fireless to your mountain cabin for cooking comfort

Dutch oven cookery is also popular among Sunset campers at every altitude

The Colorado Agricultural College at Ft. Collins has published a bulletin on high altitude baking

HIGH ALTITUDE COOKING

by MRS. E. C. GAGE
Silver Pine Cabin, Chester, California

SEVERAL years ago we built a summer cabin in the Sierra at an elevation of 5,200 feet. I knew vaguely that altitude affected the cooking time of beans and certain other vegetables, but I was unprepared for the effect it had on cakes.

My first cakes, made from my sea-level recipes, were sad failures. They bubbled for a while like puddings, then settled disconsolately in the middle, leaving a hard, sugary rim around the edge of the pan.

I inquired of other cabin dwellers what they did to make their cakes normal. Most of them said, "Add more flour." When I did that I had cakes that stayed up, but were doughy, like sweetened bread. Then I read that in higher altitudes the air pressure was lower, so less baking powder was needed. After much experimenting, I worked out a general rule for my butter cakes at this altitude, and also found among my recipes a dark cake and a gingerbread that needed no change to be successful here. Anyone using these measurements can adapt them to a lower or higher altitude by adding to or reducing the amount of butter, sugar, and baking powder, as I find these three are the governing agents.

So many people who come up here to camp have the same struggle that I had, and have asked me for my recipes, that a good many SUNSET readers may likewise be interested in them.

For white butter cake select one that is not very rich. Then for each teaspoonful of baking powder called for, use only ¾ of a teaspoonful. For each cupful of sugar, use ⅞ of a cupful instead, and about ⅓ less butter than the recipe calls for. I find the following cake recipe very good for either layers or cup cakes:

PLAIN CAKE

¼ cupful of shortening
⅞ cupful of sugar
1 egg, well beaten (not separated)
1 cupful of milk
2 cupfuls of flour (sifted before measuring)
2¼ level teaspoonfuls of baking powder
Pinch of salt
1 teaspoonful of vanilla

Proceed as for any butter cake. I find that by using butter, or part butter, in greasing my pans, the cake acquires a richer flavor, which makes up for the small amount of shortening.

Since boiled frostings are hard to make at this elevation, I use uncooked butter fillings and icings. A stand-by recipe that allows countless variations by using different flavors and adding chopped nuts or nuts and raisins or cocoanut is

BUTTER FROSTING AND FILLING

Melt 3 tablespoonfuls of butter in 3 tablespoonfuls of hot milk (or water or coffee or orange and lemon juice according to the flavor wanted). Add a pinch of salt, and beat in sifted powdered sugar until just stiff enough not to run off the cake, as this thickens very fast as it cools.

When unexpected company comes (which is often in a summer cabin!), try this quick, never failing

GINGERBREAD

½ cupful of sugar
½ (scant) cupful of shortening
1 egg (not separated)
1 cupful of dark molasses
1 scant teaspoonful of soda dissolved in
1 cupful of boiling water or coffee
2 slightly rounded cupfuls of sifted flour
1 teaspoonful each of ginger, allspice, and cinnamon

Cream sugar and shortening together, add beaten egg, molasses and liquid. Sift flour and spices, and add to first mixture, beating well. Bake in a shallow sheet pan or cup cake or layer pans, in moderately slow oven (350°). Best served hot.

Walnut wafers are popular in our camp, and easy to make.

WALNUT WAFERS

1 cupful of dark brown sugar
2 eggs, beaten together
3 rounded tablespoonfuls of unsifted flour
¼ teaspoonful of salt
1 cupful of chopped nuts

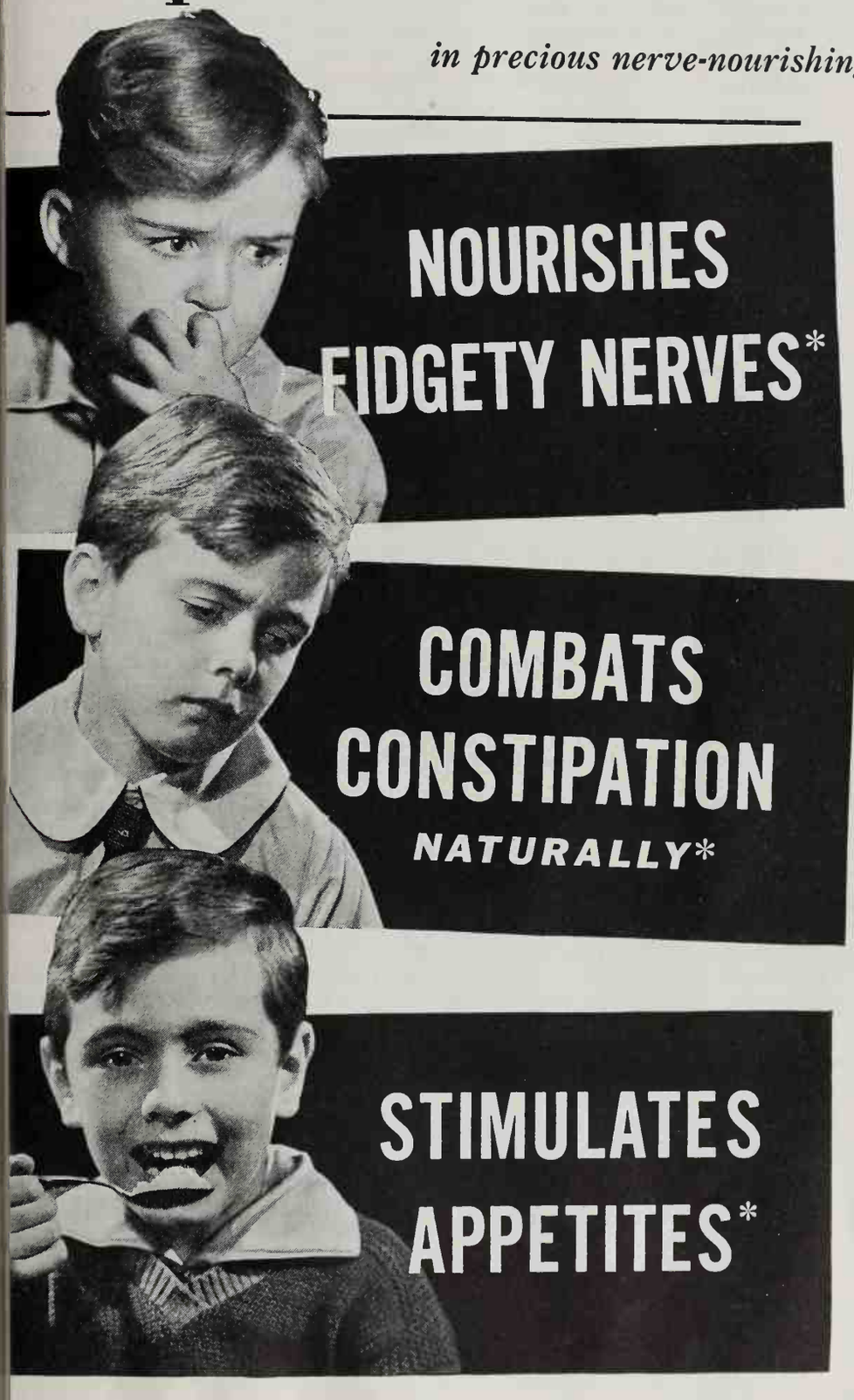
Mix in order given. Butter the pan well and drop about 1 level teaspoonful for each cookie, about 2 inches apart in the pan. Bake carefully, in a slow oven (350°). I generally start them at the bottom of the oven, then finish browning them on the upper shelf. These wafers must be taken from the pan while hot. They are crisp and thin and buttery.

I have an old one-well fireless cooker that is worth its weight in gold up here where even carrots take twice the normal length of time to cook. I heat the stones on my stove while breakfast cooks, starting my beans or stew or pot roast while I do my dishes. By the time the dishes are done my dinner is ready for the fireless, and I am saved hours of watching and bother. We can put this cooker in our car and often with one heated stone we keep macaroni and cheese, baked beans, or other picnic dish hot until we are ready for it.

When Children Show these Signs:

Remember: 1c worth of Oatmeal equals 3 cakes of fresh yeast

in precious nerve-nourishing Vitamin B



*** The 3-purpose Vitamin that nourishes the nerves; tones up the system; stimulates appetite when diets lack this element.**

THIS message is so important because every mother runs into these three problems!

For nearly every child at some time shows these vexing symptoms—nervous irritability, poor appetite, system out of order. When they do, they can't go ahead. They get under-nourished, lose weight.

Now we know why

Doctors say that one or more of these symptoms develop when diets lack one vital thing—the precious 3-purpose Vitamin B, stored in Quaker Oats.

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Start at once to give your family the amazing benefits of a Quaker Oats breakfast. Quick Quaker cooks done in 2½ minutes. It is amazingly simple to prepare—and wonderfully good to eat. If you buy thin, flavorless oats, your oatmeal may be insipid and flat. Quaker, even in a drought year, selects only the plumpest, meatiest oats; then roasts them, by a special process, through ten different ovens. You tell the difference the minute you taste Quaker! So much more luscious and appetizing! Moreover, Quaker is the only oatmeal enriched with the Sunshine Vitamin D by the famous Steenbock process of the University of Wisconsin. Remember the name—Quaker Oats, and start serving it tomorrow morning.

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Good to eat **QUAKER OATS** *and good for you*

Chicken Sandwiches
Fricassee a plump chicken until very tender
Add chicken broth to cooked rice in a casserole
Cover and bake slowly, adding more broth from time to time
Remove meat of chicken from bones and cut in small pieces
Combine with baked and

the Kitchen

FRENCH DIPPED CHICKEN SANDWICHES

(Illustrated on these pages)

DIFFERENT—AND GRAND!

Grated Carrot and Stuffed Prune Salad
*French Dipped Chicken Sandwiches
*Strawberries in Sponge Cups
Coffee

These fried sandwiches were originated by a cook who held forth in our kitchen when I was a child, and have been exceedingly popular in the family circle ever since.

Fricassee a plump chicken in the usual manner, until it is very tender. If it is not very fat, add butter to the broth while it is slowly cooking. Put into a casserole 2 to 3 cupfuls of cooked rice, with enough of the chicken broth to cover it. Cover closely and bake in a moderate oven, adding more broth from time to time as it is absorbed by the rice. Continue until the rice is richly flavored and of a bright butter color. Cool and combine with the chicken, which has been cut in small pieces. Add 3 hard-cooked eggs, chopped; 2 or 3 canned pimientos, chopped; and if desired, ½ cupful of walnuts. A few chopped mushrooms may be added also if desired. Season to taste, and spread on buttered slices of bread (cut half an inch thick), making sandwiches. Cut each sandwich in halves, dip in beaten-egg-and-milk as for French toast, drain briefly, and brown lightly in hot butter or bacon fat, turning carefully with a pancake turner. Remove to a hot platter and serve at once accompanied by good, rich gravy made by thickening the remaining chicken broth with flour paste.—H. J. H., San Francisco, California.

SATSUMA RASPBERRY JAM

6 cupfuls of Satsuma plums, pitted but not peeled
2 baskets of red raspberries
6 cupfuls of sugar

Grind the plums and cook with the berries for 20 minutes before adding sugar, then continue cooking until of desired consistency. Seal in small jars. —Mrs. M. W. P., San Gabriel, California.

BAKED PORK CHOPS WITH WILD RICE

¾ cupful of uncooked wild rice
6 double-thick pork chops (1 to 1½ inches thick)
Flour, salt, and pepper
6 thick slices of Bermuda onion
3 tomatoes, sliced
6 rings of green pepper
Hot water

FOR A COOL EVENING

Fruit Salad Crackers
*Baked Pork Chops with Wild Rice
Buttered Green Peas
Relishes Rolls
Date Dainties Coffee

Wash the wild rice in several waters and let soak for 3 hours in cold water. Dredge the chops with flour mixed with salt and pepper, and brown nicely on both sides in a hot skillet, using a bit of fat trimmed from the chops. Place the browned chops in a roasting pan—one with a lid. On each arrange a slice of onion, one of tomato, and a ring of green pepper. Cover this with the drained wild rice and sprinkle with salt and pepper. Add ½ cupful of hot water and bake slowly in a moderate oven (350°) for 1½ to 2 hours.—Mrs. J. G. S., Lynden, Washington.

BEANS MEXICANO

This recipe is a great favorite with my family, for something "quick and tasty." It requires:

1 large can of baked beans, or 3 cupfuls of cooked pink beans
1 small can of pimientos, cut small
½ pound of American cheese, grated
Salt and pepper

QUICK AND TASTY

*Beans Mexicano on Toast
Sliced Dill Pickles More Toast
Canned Apricots Gingersnaps
Coffee

To the beans add the cut pimientos and their juice, and the cheese, grated or cut fine. Heat over a low flame, stirring frequently, until the cheese is melted. Season, and serve on toast. Makes 5 generous servings.—Mrs. J. J. N., San Diego, California.

These recipes are just the right size to mount on filing cards, or they may be pasted in your cooking scrap book. You are invited to send in your own best recipes—as many as you wish, each recipe with your name and address on a separate sheet of paper. Please state the brand name of each ingredient that you use

Cabinet

DIFFERENT TAPIOCA PUDDING

Cook 3 tablespoonfuls of quick-cooking tapioca in 3 cupfuls of milk in a double boiler until the tapioca is transparent. Beat 2 egg yolks with 3 tablespoonfuls of brown sugar, add to the hot tapioca, stirring constantly, and cook until thickened. Add 1 teaspoonful of vanilla and stir well. Beat the 2 egg whites stiff and beat in 2 tablespoonfuls of granulated sugar. Pour the hot tapioca custard over the beaten egg whites, stirring constantly; stir occasionally while cooling to prevent the tapioca from settling. Serve chilled, with or without plain or whipped cream.—Mrs. E. C. T., Sumner, Washington.

USE THE OVEN

Grapefruit and Orange Salad
Crisp Crackers
Stuffed Flank Steak
Chili Sauce
Baked Grated Carrots
Creamed String Beans
Corn Muffins Apple Butter
*Different Tapioca Pudding
Coffee

BRIDGE SNACK

1 package of lime-flavored gelatine
1¾ cupfuls of hot water
1 avocado, diced small
⅛ pound of cashew nuts, chopped fine

Dissolve the lime gelatine in the hot water. When cool and beginning to congeal, fold in the diced avocado and the chopped nuts, and pour into molds. (I use spade, club, diamond, and heart molds.) When ready to serve, turn out on crisp lettuce and serve with a fluffy dressing—half whipped cream and half prepared salad dressing—topped with a maraschino cherry.

To serve with this, I cut so-called farmers' rolls or tea rolls in halves, butter well, then sprinkle generously with parmisello or similar cheese, and pop under the broiler to brown lightly. The combination is grand.—M. J. S., Watsonville, California.

BRIDGE SNACK

With "Cheesed Rolls"
and Coffee
No Dessert

HEAVENLY HAM

Fry 2 medium-thick slices of ham, center cut, until nicely browned, then remove to a hot plate. There should be about 2 tablespoonfuls of ham fryings left in the skillet. Add 3 to 4 tablespoonfuls of corn syrup, 1 tablespoonful of vinegar, and 1 tablespoonful of prepared mustard. Let this come to boiling, add the ham, and let simmer 2 minutes, turning the slices once. Serves 4 persons generously.—Mrs. C. L. H., Fresno, California.

AN INTERESTING DINNER

Clear Tomato Soup
Crackers Celery
Mixed Pickles
*Heavenly Ham Corn Bread
Buttered Spinach
Fresh Berries Cookies
Coffee

STRAWBERRIES IN SPONGE CUPS

Bake sponge cake in large muffin tins. When cold, cut off the top and scoop out inside. Ice outside and tops with white powdered sugar icing, and line the scooped-out cups with whipped cream. Fill with sugared strawberries, replace the tops, garnish with perfect berries and with leaves cut from thin slices of citron. Serve with thick cream.—B. B. McM., Houston, Texas.

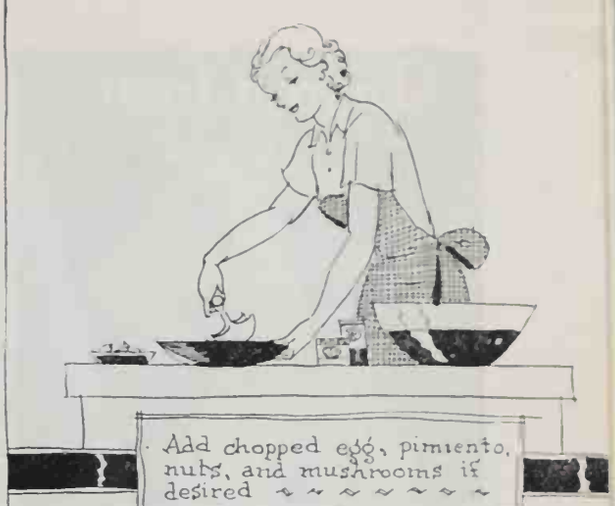
QUICK AND COOL DESSERT

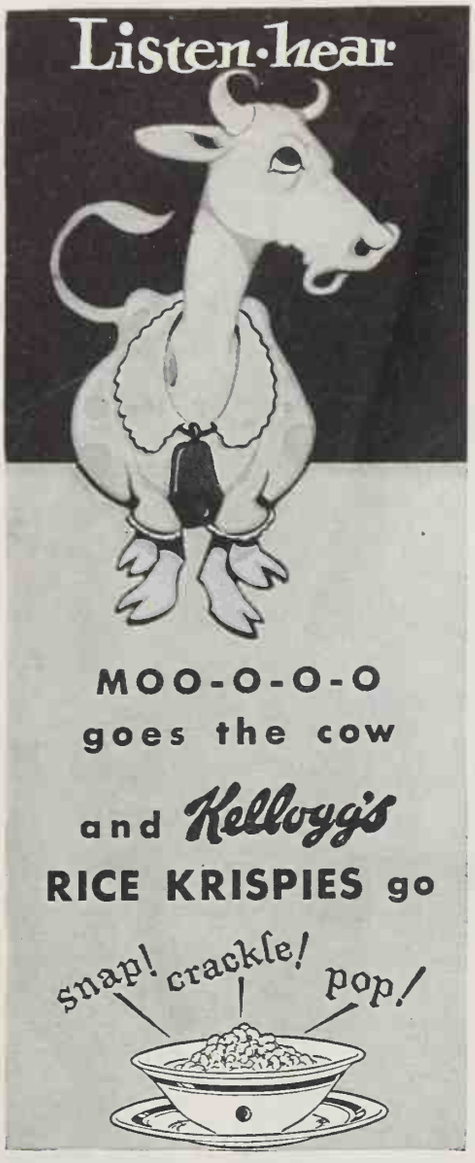
In the cool of the morning bake a pie shell, or individual shells. When ready to serve dessert, fill the pie shells with fresh fruit (we use sliced peaches, seedless grapes, or berries), and cover with sweetened whipped cream. If the fruit is kept in the refrigerator during the day this makes an exceptionally cool and refreshing dessert without any last-minute work.—Mrs. C. W. L., San Bernardino, California.

FOR ANY HOT DAY

Hot Bouillon Crackers
Radishes and Onions
Cold Sliced Meat Loaf
Potato Salad Pickled Beets
Hot Buttered Asparagus
Hard Rolls Pinecot Jam
*Quick and Cool Dessert
Hot Coffee

Recipes having a "western flavor" are preferred; those from eastern states are not acceptable. On publication, $1 is paid for each recipe printed; unused contributions can not be acknowledged or returned. Address your letters to Genevieve A. Callahan, The Kitchen Cabinet, Sunset Magazine, San Francisco





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WHAT BOYS LIKE BEST

by ESSIE L. ELLIOTT

WHAT do boys like in the way of food? What *don't* they like, you are probably exclaiming, if you are the mother of one or more boys of high school or college age, and seem never to get them quite filled up.

Suppose, however, you are planning a dinner for a group of such boys. What are their composite preferences? My answers are based on interviews with hundreds of boys in their own cookery classes here at Manual Arts High School in Los Angeles.

Of the following list of meats which boys consider suited to special or company dinners, what is your guess as to their first choice?

Oven roast beef	Roast leg of lamb
Pot roast beef	Roast pork
Chicken	Fried rabbit
Baked ham	Steak

With startling unanimity the vote is for chicken. Oh, yes, turkey is really first, of course, but boys consider it so seasonal a treat that it is on a pedestal by itself. (Just before the Thanksgiving holidays we give the young men of our high school a series of demonstrations on the choice of a good turkey, its cleaning, drawing, stuffing, roasting, and carving. The birds finally end their careers in sandwiches which are bought by those privileged to see the demonstrations. Thus the cost is defrayed, and a knotty financial problem of education is solved!) But back to their constant favorite: how do they like chicken prepared? Just about any way, as long as it is chicken, is the answer!

Of course they like it fried, and the wayside inn which allows them to eat crisp, deep-fat-fried chicken with their fingers certainly capitalizes on a 'teen-age preference. They are delighted, however, to be taught how to prepare fried chicken at home so that it need not be man-handled to get the last good morsels from the bone. This is the method we use:

Salt and pepper the pieces of chicken ready for frying. Put them into sufficient hot fat in a heavy frying pan or kettle so that the meat will not burn. (About half a cupful of fat will suffice for an average chicken.) Do not turn the pieces until one side is golden brown; then brown on all sides. Cover the pan with a lid, lower the flame, and cook slowly until the meat is very tender and ready to leave the bones. Remove the lid, transfer chicken to another pan, and keep hot while you make gravy.

Chicken prepared as above may be crisped by placing it under the direct flame of the broiler after removing from the frying pan, but this tends to dry it. An alternate method of obtaining the same results is to place the chicken after it is browned in a covered roasting pan, and to cook it at a moderate temperature in the oven until the meat is tender, adding a little hot water if necessary to create the steam needed to soften the connective tissues. Rolling the chicken before frying in

Let's Look into the cupboard of an "A1" COOK!

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flour, cornmeal, or batter is preferred by many, but it is not necessary.

To secure the *à la Maryland* effect, brown the pieces of an older chicken as for fried chicken; add water barely to cover, and simmer slowly until the meat is tender. Remove the chicken and thicken the gravy with flour smoothed to a paste with a little warm water (allow 1½ tablespoonfuls of flour to each cupful of liquid for the amount of gravy to be made) and add a cupful of cream or rich milk. Fresh mushrooms added to the gravy at almost any time make this a "de luxy" dish, to quote the fellows, though mushrooms are more of an adult than a youthful fancy.

If a crisp fried chicken is desired, French frying is the best method. A thermometer and frying basket are a great help in achieving good results.

Good "fricken chickasee," as the boys call it, runs a close second in methods of preparation, but this article will never be completed if we exhaust chicken possibilities. After chicken, the choice wavers between steak and roast beef, with roast lamb, baked ham, and roast pork the next in order.

Now for less expensive cuts, as meat balls, meat loaf, hash, stew, city chicken (or mock chicken legs), Swiss steak, and veal birds. There is no doubt in their minds here either. Yes, Swiss steak it is, or Farmer's Steak, as you may choose to call it. Each reader has her recipe, I feel sure, so I shall give you a recipe for Suprise Meat Balls. These appeal very much to the boys I meet.

SURPRISE MEAT BALLS

Serves four

Season 2 pounds of ground beef of tender quality (such as round steak or shoulder) with salt and pepper. A scraping of garlic or some finely-cut onion are optional additions. Divide into two parts and shape each around a hard-cooked egg. (The shell is first removed, of course!) Brown the balls on all sides in ¼ cupful of fat. Add 1½ cupfuls of water, cover the kettle, and simmer gently until the meat is tender, or about one hour. Thicken the gravy and add 1 teaspoonful of gravy coloring for a richer brown. Serve half of one of these oversize meat balls for each portion.

For vegetables to accompany the meat course, boys' preferences are also quite unanimous. For potatoes, French-fried and mashed are the first and second choices. Baked, escalloped, and creamed potatoes seldom receive top scores. Corn on the cob outdistances all other succulent vegetables, with string beans, green peas, lima beans, and candied sweet potatoes next in order. After they have been taught the ten-minute method of cooking cabbage, cauliflower, and others of the stronger-flavored vegetables, boys rate them higher than before. I am convinced that more vegetables would be eaten by our young persons if American mothers ceased to overcook these valuable and very necessary foods. If vegetables lose their color on cooking, you may know that the cook belongs to the older generation which was taught that vegetables must have long cooking to be digestible. Vegetable propagation has changed since grandmother's day. Now the cellulose is not coarse and fibrous, as it once was.

Try cooking fresh green peas from three to five minutes with the lid off. They will be greener than when they went into the pot. If they become wrinkled, you have overcooked them, or the peas were old to begin with.

Cook shredded string beans about ten minutes, in small quantities, of course. Large amounts of vegetables are never so good as when cooked in four-in-a-family sized lots or less.

Now back to the boys' choices for other dinner courses. If it is soup, they prefer vegetable soups or chowders. Cream soups come third, while clear soups are of interest only from the etiquette standpoint.

As for salads, they choose fruit or vegetable combinations in preference to all others. They like potato salad—it is in a class by itself. They will eat good gelatine salads, and cole slaw when the latter is not a limp, sour concoction—a description all too common to slaws, though it certainly need not be.

Of breads, hot biscuits cause the most sighs of anticipatory pleasure; corn bread next, muffins next, and yeast rolls next.

Now for a surprise, unless you have several of these normal masculine gourmets in your family. A vote on the following pies brings what verdict, do you suppose?

Apple	Custard
Berry	Mince
Cherry	Pumpkin
Cream	Raisin

Lemon or Orange

It's the rich cream pies. Yes, indeed. This is the whipped-cream age, and the whipped creamier, the better. A chocolate, caramel, cocoanut, banana, or pineapple cream pie, piled high with billows of whipped cream—"Oh, boy!" Apple and lemon pies come second. I think a little later in life they take first place, or do they?

Of every-day or less expensive desserts give them custards, baked apple, some gelatine desserts, and hot gingerbread with whipped cream. In the realm of fancy or partified desserts they are not so likely to choose ice cream, for the simple reason that they can get that at school any day. Strawberry shortcake outdistances all rivals. Their favorite cake is often chosen, with chocolate the most popular flavor.

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About Bouillon

ALEXANDRE Dumas, Senior, the great French novelist and author of a cook book, claimed that France owed her supremacy in the culinary world to her excellent bouillon. When Dumas entertained his friends at dinner he always served a bouillon which he himself had made, the process taking the entire day. Since the beginning of the 17th century, bouillon and its near relative, consommé, have been used in all countries for the more formal dinner soup, and they still are so used.

Bouillon is the broth obtained by cooking beef, plus seasonings, for several hours; consommé is a mixture of meats, usually beef and veal, or beef and chicken, or all three. Both bouillon and consommé are always clear; any addition at the time of service is a garnish.

In the "Cooks' Oracle" published in London in 1800, Dr. Kitchener, the author, gives directions for making what he calls the "basis of all soups." He uses beef and veal, and for flavor a little ham, first browning the meat carefully and adding hot water. He directs: "Watch it, and when it is coming to boil put in half a pint of cold water; take off the scum; then put in half a pint more cold water, and skim again, and continue to do so until no more scum rises. Now set it on one side of the fire to boil gently for about four hours; strain it through a clean tamis or napkin; let it remain in the jar until it is cold, and then remove all fat. When you decant it be careful not to disturb the settling at the bottom of the pan. The broth should be of a fine amber color, and as clear as rock water." What better directions are needed than those which were given over 100 years ago!

M. Filippini, the chef who was with the old Delmonico's in New York for a long time and who wrote the "International Cook Book," published in 1911, gives one recipe for consommé, but there are 66 variations or garnishes! Some of these consommés are internationally known and always the same no matter in what country they are served. For example, "consommé Julienne" is the regular consommé, with a garnish consisting of match-shaped pieces of turnip, carrot, and celery, with green peas in addition; the vegetables are of course cooked separately and added to the soup at time of serving. "Consommé royale" contains small fancy shapes of custard. The custard is made like any custard to be baked, except that broth is used instead of milk and salt and pepper in place of sugar and it is baked in a thin layer (about ½ inch thick) in a buttered dish s

and Consommé

in a pan of hot water. The custard should not brown on top. "Consommé Colbert," named for a French statesman during the reign of Louis XIV, has vegetables and also a poached egg in the bottom of the dish. It is said that Colbert's chef evolved this in his anxiety to give his master a "dish of soup" which would be nourishing and easy to eat.

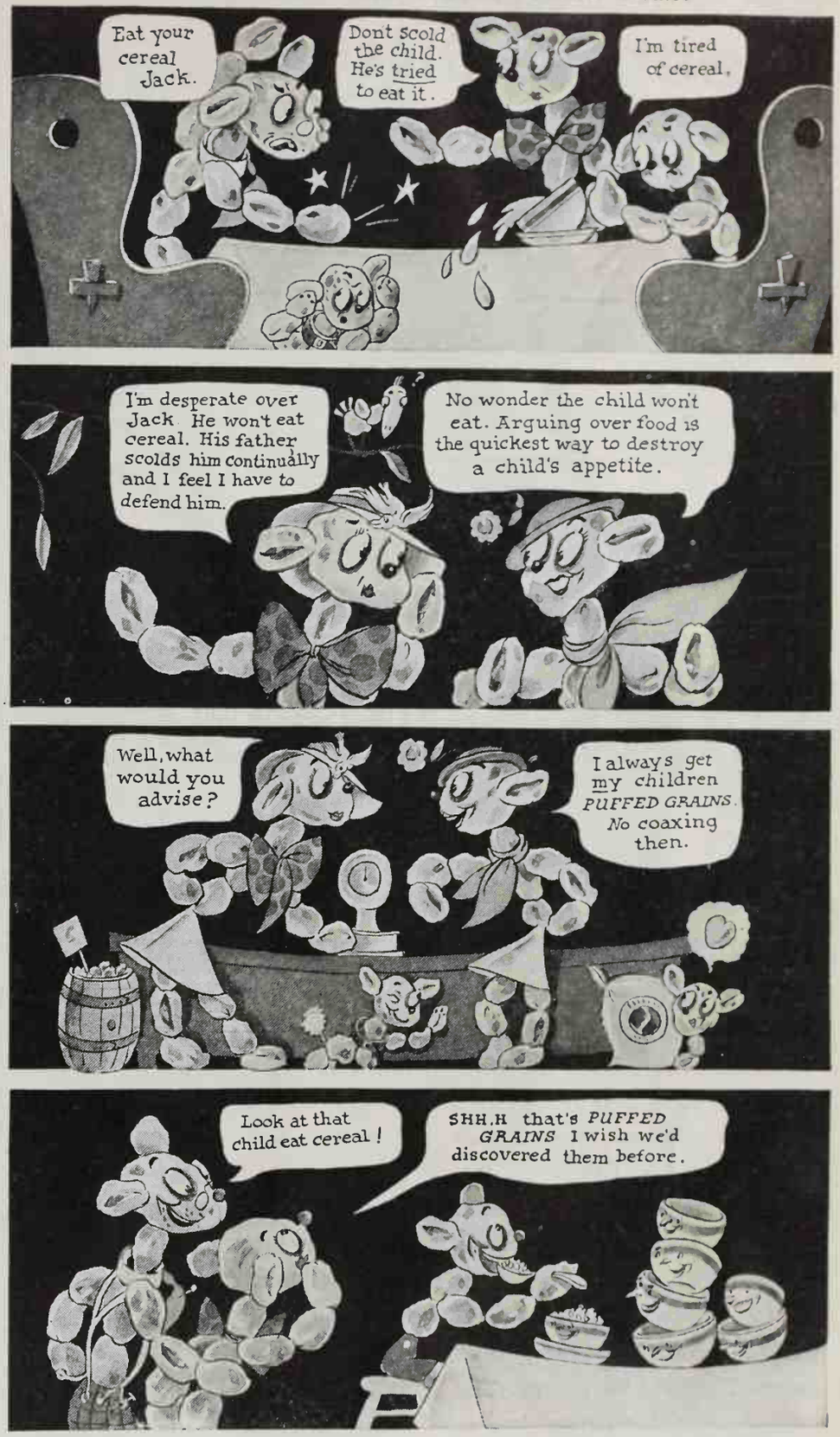
A similar story is told of Rachel, the French tragedy actress, who used to be so worn out after a performance that she refused to eat. Her chef made a very strong consommé and served it with quenelles made from chicken, cream and eggs, and asparagus tips. This is "consommé Rachel."

The Russian consommé, "consommé Russe," has raw chopped beet (one to a quart of stock) added at time of clearing. The color is very lovely and the flavor good. A mixture of fresh green vegetables added at time of serving makes "consommé Printanière." Consommé is also garnished with rice, pastes such as spaghetti, macaroni, fancy shapes of Italian paste, noodles, and vermicelli. The vegetables used for flavoring the bouillon or consommé while cooking are carrots, celery, turnips, and onions. The onions are browned with the meat when the stock is started, thus flavoring and coloring it. The other vegetables, cut into dice, are added 1 hour before the stock is taken from the fire and strained; longer cooking of the vegetables gives too strong flavor. Besides salt and pepper, parsley, marjoram, savory, and thyme are used to season the soup, a sprig or two of each being sufficient. All seasonings must be added before or while clearing, as any additional cooking clouds the cleared stock.

The vegetables used for garnish at time of service must be cut evenly and cooked in a small amount of liquid. The amount is small for each plate of consommé, a tablespoonful of mixed carrots, turnips, and celery, and if called for, a tablespoonful of peas, or beans, or both.

For clearing, when a sparkling consommé or bouillon is desired, use the slightly beaten white and the shell of 1 egg to each quart of stock. (Wash the egg before breaking it, of course.) The egg should be added to the cold stock from which all fat has been carefully removed. After placing over the fire stir constantly until the stock boils; boil from 5 to 15 minutes, depending on the amount, then let it stand without boiling until it has settled, and strain through a fine strainer over which a doubled piece of cheese cloth or a napkin has been placed. It will be necessary either to

FIGURES MADE WITH QUAKER PUFFED WHEAT


Eat your cereal Jack.
Don't scold the child. He's tried to eat it.
I'm tired of cereal.
I'm desperate over Jack. He won't eat cereal. His father scolds him continually and I feel I have to defend him.
No wonder the child won't eat. Arguing over food is the quickest way to destroy a child's appetite.
Well, what would you advise?
I always get my children PUFFED GRAINS. No coaxing then.
Look at that child eat cereal!
SHH.H that's PUFFED GRAINS I wish we'd discovered them before.

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THERE'S a full, fine flavor in wheat and bran. And the taste of grain is at its best in Kellogg's PEP Bran Flakes. Toasted crisp and kept fresh. Ready to eat. Delicious with milk or cream. Extra good with sliced fruit or honey added.

The goodness of wheat is packed into these better bran flakes. The food for energy. The nourishment for active bodies and strong muscles. The rich protein. Vitamin B. And enough extra bran to be mildly laxative. Kellogg's PEP Bran Flakes are genuine bran flakes . . . labeled in accordance with the new ruling of the United States Pure Food and Drug Administration. Examine the package when you buy. Don't accept a substitute for bran flakes.

Buy these better bran flakes at any grocer's. Enjoy them often. Breakfast, lunch or supper. Ask for PEP Bran Flakes. Made by Kellogg in Battle Creek.

Kellogg's PEP BRAN FLAKES

About Bouillon

(Continued

reheat it, or to keep the consommé hot, so place the kettle or sauce pan over boiling water until serving time.

When jellied bouillon or consommé is desired, allow 1 tablespoonful of granulated gelatine for each quart of stock; soften the gelatine in cold water (¼ cupful for each tablespoonful) and add it to the hot stock before clearing; this will give a "quivering" jelly, not a stiff one. Consommé made with a knuckle of veal added to the beef will jell without the addition of gelatine.

Cold, very cold, bouillon or consommé may be used in place of a jelly and is preferred by some persons. Both bouillon and consommé when cold or jellied are served in cups. Hot bouillon is always served in cups, and hot consommé (a dinner soup) is always served in plates. I am, of course, referring to formal service. For an every day (informal) or "company" dinner at home, one does as she pleases. By all means be independent when not calling the affair "formal."

Speaking of cold or jellied bouillon or consommé, glass cups and glass soup plates are very beautiful. If the soup is clear and sparkling or of a color as suggested in consommé Russe the effect is most pleasing.

The accompaniments for bouillon may be crisp crackers, or bread and butter folds; never toast, croutons, or diced fried bread. With consommé bread or bread sticks, French or cold rolls, never butter, are correct. Hot rolls, crackers or toast are not correctly served with consommé at a formal dinner—but remember, few of us are serving truly formal dinners!

Below are recipes for bouillon and consommé. They are basic recipes and may be made in quantity and kept in the refrigerator, small amounts being used as desired.

BOUILLON

5 pounds of lean beef
½ pound of suet
2 onions, sliced
3 quarts of cold water
1 tablespoonful of salt
1 teaspoonful of peppercorns
2 whole cloves
¼ cupful each of carrot, celery, white turnip
2 sprigs of parsley
2 sprigs of thyme
1 sprig each of marjoram and savory

Wash and cut the meat into cubes. Fry the sliced onions in the tried-out suet; add ¼ of the meat and brown without burning. Place the remainder of meat in a deep kettle with the cold water, and add the browned meat, rinsing the pan thoroughly with some

and Consommé

from page 35)

of the water in order not to waste a particle of caramel. Heat the liquid slowly, having kettle closely covered, and cook slowly for 4 hours. Remember Dr. Kitchener's directions to "skim" carefully. Add seasonings and vegetables and cook 1 hour longer. Strain and cool. Reheat at serving time.

CONSOMMÉ

5 pounds of shin of beef
1 knuckle (2 or 3 pounds) of veal
½ pound of lean ham
2 onions, thinly sliced
4 quarts of cold water

Wash meat and bones; remove the marrow fat from shin of beef bones, and fry with the onions and ham cut into small pieces. Put a pound of the beef, also cut into small pieces, with the ham and brown, but do not burn. Place remainder of beef and the veal into the soup kettle, add the water and the fried meat, carefully rinsing the pan to remove all caramelized bits. Heat slowly, skimming several times, then allow stock to simmer for 5 hours. Add 1 tablespoonful of salt, 1 teaspoonful of peppercorns, 2 sprigs each of thyme and parsley, 1 sprig each of marjoram and savory, and ½ cupful of diced carrots and 2 stalks of celery, cut into small pieces. Simmer 1 hour longer. Strain and cool. If the stock is to be kept for some time, do not add vegetables. Season when used.

To keep the stock, do not remove the fat. If it is disturbed by taking out a small amount, place over heat and bring to a boil; boil for 5 minutes and cool before putting again into the refrigerator. A pint of water to each pound of meat and bones will insure a stock sufficiently strong to jell and keep well. This may be diluted as desired at the time of serving.

These recipes, showing what a long-drawn-out, careful process the making of bouillon and consommé is, make us consciously thankful for the excellent canned consommés and bouillons that are on the market. These may be seasoned and garnished to suit one's own taste at the time of serving.

A very good consommé may be made from left-over meat and bones, with a small piece of veal added. If a fowl or chicken is to be used for salad, croquettes, or a chicken dish of any kind, cook the chicken whole in the stock when making the consommé. Both chicken and stock are improved.

—Bertha E. Shapleigh.

A WORD to the Wives is SUFFICIENT!

WHITE KING's active
Longer Lasting Suds
never give up till *all* the dirt is OUT!

TO thoughtful modern housewives this word is sufficient, "WHITE KING's active, longer lasting suds mean cleaner clothes and linens every washday." No need to rub or boil fine fabrics...these thick, creamy suds that last 2 to 3 times longer, gently loosen embedded dirt and remove stubborn stains. Join the legion of soapwise housewives who use WHITE KING...it is the pure nut and vegetable oil soap you can depend on for every household need.

YOU START *Saving*
THE DAY YOU START
Using WHITE KING

Use ONE-THIRD LESS with LUKEWARM WATER FOR BEST RESULTS

NO MORE "*milk coaxing*" IN OUR HOUSE

This young lady, aged eight, has declared herself for a new milk deal. Having been urged, coaxed, threatened, pleaded with to drink more milk, her mother changed to Golden State Milk. Now she drinks milk without coaxing because she *likes* it!

To children, *flavor* is the most important thing in the world. And Golden State Milk's delicate, appetizing flavor is irresistible to children. Golden State Milk is pure and delicious—rich in cream, but even more important, rich in body-building elements found below the cream-line.

Try Golden State Milk yourself. Remember this: Grown-ups require milk, and the important milk-solids just as much as children. End "milk-coaxing" in your home by ordering Golden State Milk either from your grocer, or delivered to your door.

★ ★ ★

Have you read "What Every Person Should Know About Milk," by Leslie C. Frank, United States Public Health Service? For your free copy, write to: Golden State Co., Ltd., 425 Battery St., San Francisco . . . And listen to Joan Andrews' Menu Flashes every Monday and Friday morning at 10. Station KPO.

ASK YOUR DEALER FOR

Golden State

DAIRY PRODUCTS

From 200,000

DO you sometimes find a forgotten piece of cheese tucked away, utterly dry and discouraging? Here is a good way to salvage it. Grate it very fine, add enough butter to make it into a thick paste, season to taste with salt, pepper, and mustard, and use for toasted sandwiches. Be sure to pop the toast back under the broiler for a moment after spreading; this always improves cheese sandwiches.

■

In general, thrifty cooks are likely to be exceptionally good cooks. Why? Because they call on their ingenuity to make use of good food, and as a consequence they develop some delightful and interesting dishes out of things that others would throw away. Being thrifty doesn't mean being stingy, you know; it means getting the greatest value out of one's expenditures of time, money, and energy. For instance, at a Sunday night supper in the week-end home of Charlotte Sloan, who is chief dietitian of Stanford University Hospital, all the guests commented on the delicious flavor of the baked cranberry beans, which were served with cold fried chicken and a bowl salad. "I just seasoned them with the butter and the chopped onion left after frying the chicken," Miss Sloan explained. Less imaginative cooks would probably have discarded this delicious onion-and-chicken-flavored fat, which would have been too bad for the beans and the guests too.

■

Here is an ingenious solution to a problem that presents itself semi-occasionally to most of us. It comes from Mrs. William Wiesenfeld, of Berkeley. She says, "I discovered this idea when in a hurry for a clear, fat-free chicken broth. I took an empty six-pound can (three-pound size would do) in which vegetable shortening had come, and made a small hole, using an ice pick, as low on the side as possible. Into this little hole I fitted a stopper—a splinter of wood whittled to right size. Filling the can with hot strained stock, I let it stand a few minutes, until the fat had risen; then, placing the can on the drain board with a pan below it in the sink, I pulled the stopper and let the stock run out until the layer of fat had fallen almost to the level of the hole. This was so successful that I am keeping the can to use whenever I make soup using meat stock."

Western Kitchens

We have talked a great deal about pie crust in SUNSET in the past few months, but there is always something more to say on that interesting subject. A young housekeeper writes: "I thought I had found the answer to my troubles with pastry making when I read that one should not work the fat into the flour too thoroughly. I tried leaving the shortening in fairly large bits, and the result was that my pie crust when baked had big holes in it. What shall I try next?" Her trouble was, of course, that the fat was left in too large lumps, and when put into the oven these lumps melted, leaving holes in the crust. The mixture of shortening and flour should resemble very coarse corn meal.

■

I smiled when I read recently the report of extensive tests made as to the results of kneading biscuit dough, for, as is so often the case, the tests proved conclusively that Grandmother had the right idea when she taught her daughter and her daughter's daughter to "knead the dough while you count 30." Texture and shape are greatly improved by kneading thus for half a minute, regardless of whether you use prepared biscuit flour or mix your own. By the way, don't be too generous with shortening when you measure the ingredients for biscuits. They should not be rich and crumbly. Follow a good standard recipe, measuring accurately, and you will never have to apologize for either the appearance or the flavor of your biscuits.

■

When you want to chill cream or evaporated milk in a hurry, for whipping, turn it into the upper part of a double boiler, fill the lower part with crushed ice with a sprinkle of salt, and proceed.

■

Are you annoyed by smudges and finger marks on the wall paper or paint around light switches? Prevent them by fitting a piece of Cellophane around the switch plate. Rubber cement, such as artists use for mounting photographs, etc., will hold it in place inconspicuously and without harming other paint or wall paper. If you are not familiar with rubber cement, you will be glad to know that anything applied by means of this adherent may

SHE USED TO BE A DOUBTER!

..UNTIL HER SISTER PERSUADED HER TO TRY THIS QUICK, EASY WAY TO MAKE BETTER JAMS AND JELLIES!

Mrs. Baker had always used the old, "long-boil" method, so she didn't believe jelly-making *could* be easy. But finally she agreed to try the "short-boil" way, with Certo. (Notice easy way of squeezing juice from jelly bag with a potato masher!)

Following the easy Certo recipe, she just brought her fruit juice and sugar to a boil . . . added Certo . . . brought to a boil again, and *boiled hard* exactly ½ *minute.* Presto! The jelly was done, ready to pour . . . in *less than 15 minutes* after her juice was prepared!

Then came another surprise! Mrs. Baker found that from *only 4 cups of juice* she got 11 glasses . . . about four more than by the "long-boil" way! Her sister explained that due to the short boil no juice boiled away. That's why she got half again more glasses!

And with Certo, *any* fruit (even strawberries and pineapple) makes perfect jelly or jam! There is no need to worry about failures. The flavor is much finer, too. Short boiling retains all the natural flavor of the fresh fruit, and there is no "boiled-down" taste.

NO MYSTERY ABOUT CERTO!

What it is . . . how it acts

CERTO is just natural fruit pectin . . . the jellying substance in fruit.

Fruits vary in the amount of pectin they contain . . . Many don't contain enough to make them jell. When you use Certo, with the special Certo recipe for each fruit, you are getting just the balance of pectin, sugar and fruit juice needed for perfect jam or jelly. You can buy Certo at any grocer's. A product of General Foods.

89 tested recipes under the label of every bottle.

Delicious-Different

TAPIOCA RING

With Creamed Chicken

HERE'S a perfectly grand new dish with all the goodness of tender creamed chicken, plus a golden, flavorsome tapioca ring. It's made with Albers Instant Tapioca, of course—one of the "Seven Tapioca Treats." Send for these recipes. ● Please your family with unusual "main dishes" and fluffy, quick desserts made with this tapioca of a hundred uses. Better—because it is smooth and pearly. At grocers.

Albers *Instant* TAPIOCA

SPECIAL OFFER

9-Piece Ring Mold Set, 75c

Just send 75c and top from 1 large package Albers Instant Tapioca (or 2 small tops) to Albers, 1045 Stuart Building, Seattle. One large and 8 small Ring Molds sent postpaid. (Valid until August 31, 1935.)

Have you a practical **Useful Invention** for sale, patented or unpatented? If so, write Chartered Institute of American Inventors Dept. 67 Barrister Bldg., Washington, D.C.

NEW KIND OF SEAL

FOR JAMS..JELLIES..ETC.

JIFFY-SEAL FOR EVERY KIND OF GLASS OR JAR!

Saves Time—Money—Labor—Materials

A MARVELOUS new invention needed by every housewife who makes jellies, jams, etc. Seals any glass or jar in ½ the usual time, at ⅓ the usual cost! No wax to melt—no tin tops to sterilize—no mess—no waste. A perfect seal every time. Amazingly easy to use. Try Jiffy-Seals—the new transparent film invention. If not yet at your dealer's, send 10c for full-size package to CLOPAY CORPORATION, 1435 York St., Cincinnati, O.

At All Woolworth, Kresge & Other 5c & 10c Stores or Your Neighborhood Store

be "peeled off" at any time, and the remaining rubber film simply rubbed off, using fingers or a clean, dry cloth. The cement does not stain or permeate paper or cloth.

■

It is strange how many doughnut recipes advise glibly, "Fry on one side, then turn and finish frying." What happens when this advice is followed is that the doughnut is nice and puffy on one side, and flat and funny on the other. The secret of evenly risen, evenly browned doughnuts is to turn them constantly while frying. It is wise to roll and cut all the doughnuts you expect to fry before beginning the frying at all; then you can devote your undivided attention to that process.

■

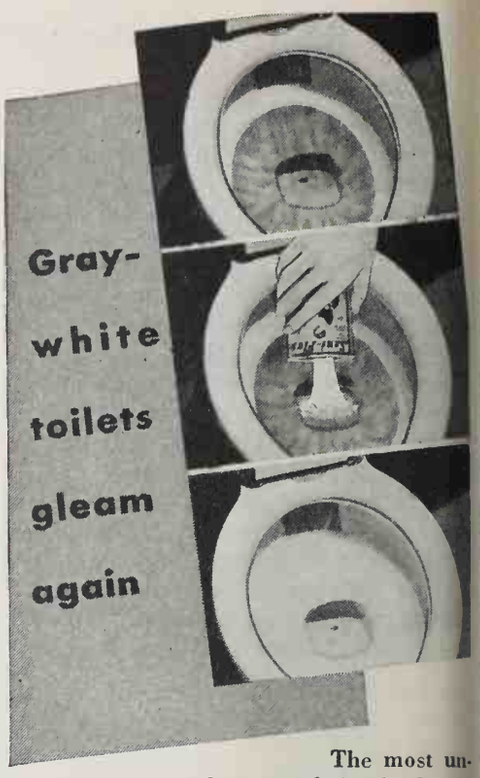
Mrs. Alice Carlson, of Modesto, solved my problem of how best to handle Santa Rosa plums in canning when she told me last summer that the secret is to have them very ripe, then the skins will pull off easily. Cook up the skins with a little water, strain, and use this rich juice to make the syrup for canning, or add liquid fruit pectin and sugar to it and make a delicious tart jelly.

■

Thinking of breakfast, and other meals, too, right now when fresh summer fruits of all kinds are coming in: do get into the habit of buying the finer grained (not powdered) sugar for use with berries and raw fruits. This is a real table refinement.

■

Forecasts for orange and grapefruit production for this season are that the crop of these two fruits will be greater than any previous crop, California's production being increased about 50 per cent. We westerners should give thanks daily for the plentiful supply of these and other western fruits which are available to us at such insignificant prices compared with what people in the Middle West and East must pay. Ask some friend in Chicago what she pays for fresh peas, for oranges and lemons, for bunch vegetables that are practically given away to us here in this favored section, and you will do no more complaining about "how high everything is"!—G. A. C.



The most unpleasant job in the house becomes one of the easiest! Sani-Flush takes all the rubbing and scrubbing out of cleaning toilet bowls. Just sprinkle a bit of Sani-Flush in the bowl (directions on the can), flush the toilet, and the porcelain sparkles like new. Stains and incrustations disappear. Odors go.

Sani-Flush is made especially to clean toilets. It purifies the hidden trap that no amount of scrubbing can reach. Sani-Flush is handy and economical. *It also cleans out automobile radiators (directions on the can).* Sold by all grocery, drug, and hardware stores—25c. The Hygienic Products Company, Canton, Ohio.

NRA

Sani-Flush CLEANS TOILET BOWLS WITHOUT SCOURING

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PURE VANILLA

It's exquisite flavor never freezes out of

FROZEN DESSERTS

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SUMMER CURTAINS easily fastened to windows with

MOORE Aluminum Push-Pins

Will not mar wood-work.

6 for 10c at Hardware and Stationery Stores

Moore Push-Pin Co., Philadelphia

Western Housekeeping

(Continued from page 24)

housekeeping; or you may be an older, more serious-minded wife and mother whose duties have been multiplied and complicated as the years have gone along. In either case, you will profit by giving some thought to the organization within your own job.

I'm not going to talk about time schedules. It has been my observation as well as experience that if you take care of the basic problems, time schedules will pretty much take care of themselves. And when you have the mechanics of housekeeping well in hand and running smoothly, you will find you have unexpected time and energy to devote to the more esthetic or spiritual side of homemaking.

Efficiency engineers tell us that "the best work is that done with the least effort." Which means that you need good tools, well chosen for the work they are to do, and arranged in relation to the place where they are to be used, rather than merely stored away according to some arbitrary "filing" system. It means, too, that these tools are to be used intelligently—yes, even gracefully! Awkwardness in the kitchen is just as reprehensible, and just as easily remedied, as awkwardness in the dining room or ballroom.

Choosing the equipment that best suits your own needs is a fascinating job. It takes real study and thought to decide between the various makes of ranges, refrigerators, vacuum cleaners, washing machines, and ironers. There are so many good, dependable makes of each one, and it is up to you to choose the one that best fits your particular likes and needs. You may decide on a cabinet-type gas range, while your neighbor selects a high-oven range with a good-sized kitchen heater. Or you may choose an electric range of either type. Whatever type of stove you buy, I do hope you will demand one with oven heat control. (If I were dictator of kitchen equipment, I'd permit no stove to be sold without this truly worth-while device. It is well worth what it costs, I assure you.)

Where do you keep your electric toaster and waffle maker, your electric mixer and orange juicer, and other portable small equipment? Not buried in the lowest shelves of the cupboard, I hope. Get your husband to build you some sturdy shelves at strategic points, near the breakfast table, for toaster and waffle maker, near the sink for coffee and tea pots and such.

It is never too late to improve one's working place and equipment, and one's technique, too. But I'll have to save what I have to say about "graceful housekeeping" until another day.

"My husband's on the rampage—
I've got to find a salt that doesn't
clog in the salt cellar."
"Get Leslie this time, Mrs. Toppit!"

Impurities in salt attract far more moisture than salt itself, science says. Leslie Salt is absolutely pure. It resists clogging and lumping; flows easily in any weather.

And the big, red Leslie package holds full 2 pounds of this *double-purified* salt. You get 6 to 12 more salt cellars-full for your money. Insist on Leslie Salt. Plain or Iodized.

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Ideal for those with limited ready funds, since they make costly second mortgage financing needless. Loans repayable in full through uniform monthly payments . . . like rent . . . spread over periods up to 20 years.

If your home is in or near a community we serve, see our local manager.

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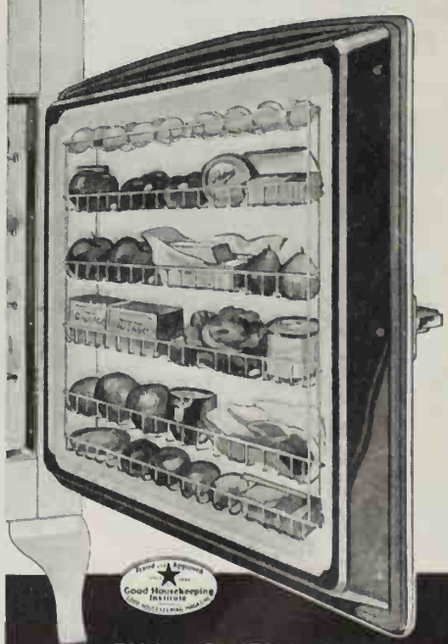


Good Housekeeping Institute

EXCLUSIVELY IN
CROSLEY
ELECTRIC REFRIGERATORS

SUNSET BEAUTY DEPARTMENT

conducted by barbara lenox

So you're going to be married! Will it be a wee apartment for two, or a large home with a Chinese cook and gadgets? Regardless of what brand of matrimony you are going in for, you will want to become expert in several rôles if you are to play the heroine of your little drama successfully. The business of marriage calls for efficiencyin housekeeping, for one thing. The rôle of home manager is one you will certainly want to play well.

Another part which you will probably be called on to play frequently is that of hostess, because even the simplest form of entertaining affords opportunity for beneficial social and business contacts. Isn't it true that many a woman has aided her husband in attaining success by bringing him into pleasant relations with influential people whom he might otherwise find it difficult to meet? As a bride you will want to excel as a hostess.

Another very important rôle is that of companion and marriage partner. A little study of masculine psychology will aid you here. There are many other parts to be played in the marriage drama, but let's take these three.

Managing a home requires skill, intelligence, and imagina-

(Cont'd on page 44

BU BL RAF Cal.

Is your skin drying up?

SKIN drying up, becoming withered and leathery? That's a penalty we pay for the pleasure of Pacific coast sunshine.

Thousands of western women have found that the best way to protect their skins from our drying sun and hard water is the simple method advised by Frances Ingram, noted beauty authority.

No expensive beauty treatments, no elaborate outlay for creams are necessary. All you need is one *complete*, constructive cream—Ingram's Milkweed Cream. Then do these three things:

1. **CLEANSE YOUR SKIN THOROUGHLY** at least twice a day, in the morning and before going to bed at night, using this penetrating cream.

2. **STIMULATE YOUR SKIN** by applying another generous coating of Milkweed and patting in briskly. Use either fingertips or a patter.

3. **LUBRICATE YOUR SKIN** by leaving a light film of Milkweed Cream on your skin overnight.

The reason women find Ingram's Milkweed Cream so unusually effective in combating excessive dryness is because it puts back into the skin precious oils which the harsh action of sun and water have dried up.

Especially as we grow older we must continually put back these protecting oils which keep skin soft and supple, because then Nature becomes less generous with her supply.

Try this remarkable cream. It has been effective for so many women with dry, sensitive skins — among them many of Hollywood's most famous stars. It will help *your* skin.

Frances Ingram will send her treatment book *free* telling how to avoid and treat not only this skin trouble, but a dozen others, together with a trial week's supply of Milkweed Cream. Mail the coupon today.

MAIL COUPON

Frances Ingram, c/o Bristol-Myers Co.,
Dept. BC-65.
526 Mission St., San Francisco, Calif.

I want to try your Milkweed Cream. Please send me a week's supply free and your treatment book.

Name_____

Address_____

City_____

NRA

Ingram's **MILKWEED CREAM**

WATCH YOUR STEP!

A RATTLER WARNS— ATHLETE'S FOOT DOESN'T

YOUR chances of meeting the fellow in this picture are, probably, not many. His nerve-jarring *whir-r-r* is confined to few localities. But, spread through every state in the Union, in homes and in clubs, is a dreaded fungus which lies in wait for your unwary barefoot step.

A threat in your own home

This fungus spins its invisible web of misery across your path. It chooses the very places you go for cleanliness: your own bathroom, the decks of swimming pools, diving boards, shower baths at gym or club.

You step unknowingly on the web

And, shortly you notice itching between your toes. White blisters appear. Excessive moisture, redness, swelling, pain—any of these signs may mean you are a victim of Athlete's Foot.

But—speed in treatment will rescue you

Once *tinea trichophyton* (the fungus) has imbedded itself deeply, dire results and a long hard job are ahead of you. But—tests by a famed laboratory prove that within *thirty seconds* after it has penetrated to the fungus, Absorbine Jr. kills it and with it the menace.

Inspect your feet every night, especially during warm weather. At the first sign douse on cooling, soothing Absorbine Jr. night and morning. Do not stop treatment until all danger is past. Boil socks fifteen minutes to prevent reinfection. Remember, it's really thrifty to use Absorbine Jr. because it takes so little to bring relief. For a free sample, write to W. F. Young, Inc., Springfield, Mass.

ABSORBINE JR.

at all druggists, $1.25 a bottle

Relieves sore muscles, muscular aches, bruises, sprains, sleeplessness and SUNBURN

tion. Did you ever notice that women who don't use their imagination go about their work heavily, dully? Imagination takes monotony out of any task.

It is often said that men are more successful as hosts than women are as hostesses, because men are more natural, less inclined to emphasize etiquette, or to place importance on unimportant details. We can't have men outdoing us in this line, can we? In these analytical days practically everything can be reduced to a technique—and there certainly is a technique in entertaining, just as there is in anything else. Obviously you will want your groups to be congenial. You will want not only to please the palates of your guests with delicious food, but you will want to delight their eyes as well with charming decorations, to stimulate their minds with interesting conversation. You will want to learn to direct and animate conversation, and a great many other things. But let's take up the fundamentals first!

To be liked, to be pleasing to others will do more to make you a charming hostess than anything else. If your husband's family, his friends and business associates like you, your days are going to be infinitely more enjoyable than if there are friction, resentment, and pet hates to contend with. Doesn't it seem reasonable that even the most devoted of men must deep down begin to wonder if his wife really has all the charms he credits her with, when no one else seems to be attracted by them? Once it was believed that the power to be pleasing to others was a gift, but now we know that is not true. We don't have to look like the girls on magazine covers to be popular, nor need we be gowned by Adrian or be witty or talented. Our understanding of others, and our attitude toward others, often make the difference between our being liked or disliked—or overlooked!

Winning the Approval of Others

The "charm attitude" toward others is one that will help you in marriage. The charm attitude means recognizing the good points in others rather than the bad ones. Perhaps one of your new in-laws is arrogant and annoying to you. Did you ever stop to think that perhaps her attitude might be a veneer for a very shy nature? No matter how superior certain persons may be, you will usually find that beneath their aloofness they are just sensitive human beings seeking protection in their arrogance. Try asking a difficult person of this type to help you, or ask her advice. Her resistance will usually melt instantly. If you know someone who is going through an unpleasant experience, try telling him that you know his courage will see him through the experience. Isn't this better than an overdose of sympathy, which after all only produces a strong case of self pity?

It is of course stupid to say blindly, "I'm going to like everyone," or to be a door mat and let others impose on you; but it is not stupid to make an effort to understand others and to magnetize your personality with bigness rather than littleness. You will find it a very sensible economy of emotion and time, and it will help you enormously in becoming a gracious, charming hostess. After all, isn't it better to express beauty rather than ugliness?

Let's Have a Party

Shall we have a house warming? Perhaps a buffet supper—or shall it be a series of small dinners? No matter how small or modest your new home is, don't ever allow yourself to have an air of apology about it. Never mind if the silver doesn't match, and don't be afraid of making a social *faux pas*. Etiquette rules are not nearly so rigid as most inexperienced persons imagine, and no one is going to be embarrassed about your silver if you are not. Usually others take their cue from us.

Now your guests are arriving, and must be introduced as soon as possible after arrival. In introducing two strangers, it is a good idea to give them a conversation "starter," as it will avoid the possibility of the awkward pause which often follows introductions. A remark such as, "Miss Jones has just returned from New York," or something of that nature will serve as a spring-board for talk. Of course you know that the man is always introduced to the woman, and although introductions are simple conventions, there are many points with which we should be familiar for the sake of our own assurance and poise. Do you know when to

Dear Lady Editor: Can't you do something about things like this?

"At the theatre the other evening I sat beside a beautiful girl. 'How nice', I thought. But before the first act was over, I longed to be in the top row of the gallery. Do you ever publish articles to women about the unpleasantness of perspiration odor?"

Dear Man: I'm doing my best for you

"In my magazine beauty articles I continually warn women about this danger and tell them how to guard against it. The trouble is, they

THE trouble is, so many women think their daily bath protects them. They do not stop to think that soap and water can only wash away traces of *past* underarm perspiration. It cannot protect them for the hours to come.

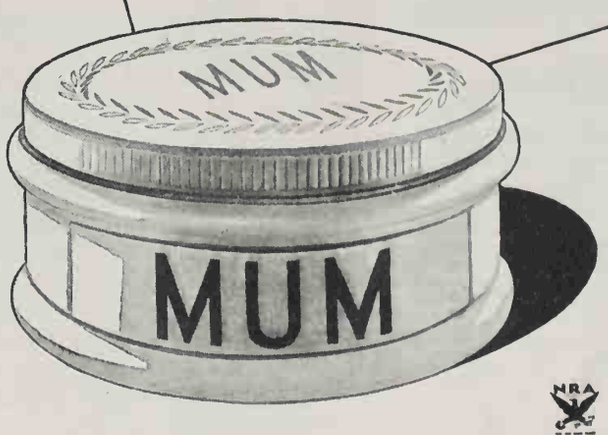
The only way to be safe for the whole day is to make underarm perspiration *odor impossible* by special care of the underarms.

The quick, easy, sure way to give this care is with Mum. Just half a minute is all it takes!

You can use Mum any time — even after dressing. For it's harmless to clothing. And it's so soothing to the skin, you can use it right after shaving the underarms.

Remember, this dainty deodorant cream prevents any trace of unpleasant underarm odor without preventing perspiration itself.

Be safe *all day, every day.* The Mum habit will do it! If you have not formed the daily habit, write today for a *free* week's supply of Mum. Give it a trial. Address Bristol-Myers, Inc., Dept. H-65, 526 Mission St., San Francisco, California.



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Mum is such a comfort for this use! No more need to worry about this old, old cause of unpleasantness.

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When hairdressers say:

"NEW HAIR BRUSH HELPS WAVES"

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Now—an amazing brush with patented features is hailed by coiffure experts as "fine for any wave: natural, water, or permanent."

If you are worried about brushing spoiling your wave ...dozens of experts say, "Forget it"... now that the patented Pro-phy-lac-tic STRANZIT Hair Brush is available.

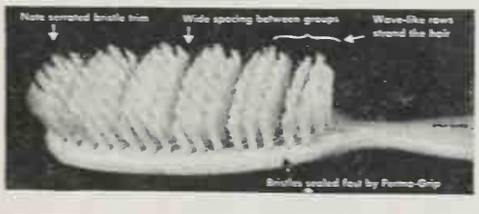
Unlike ordinary brushes, it is ingeniously designed to get right at the root of this matter of hair health. The very first time you try it, you will marvel at the way it gets to the scalp.

Automatically, it strands the hair. Brushes beauty in, brushes dust out. Imparting sheen and stimulating the scalp.

Note the diagrammatic photograph below. It explains why you get *different* results with this brush. Buy the STRANZIT at your favorite store . . . or shipped prepaid on receipt of price. Black bristles, $1.50. Gray bristles, $2.00. White bristles, $2.50.

PRO-PHY-LAC-TIC BRUSH CO., *Florence, Mass.*

Pro-phy-lac-tic STRANZIT


Note serrated bristle trim
Wide spacing between groups
Wave-like rows strand the hair
Bristles sealed fast by Pyrene-Grip

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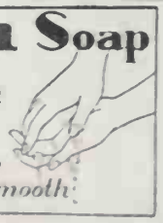

offer your hand in an introduction? Or the smart way to introduce a late guest at a large party? Or how to manage gracefully those unexpected meetings in theater aisles or street cars? A complete bulletin on introductions has been prepared for you covering these points. A stamped, addressed envelope will bring it to you.

After your guests have been introduced, it is a good idea to make them feel relaxed and free to move about. One hostess always asks guests to bring her an ash tray or something from another room, as she finds this relieves tension and awkwardness. As a hostess you will want to learn to control conversation somewhat, to keep talk away from topics that are likely to offend, to encourage tongue-tied guests to display their conversational wares, and to keep talkative guests from monopolizing the conversation. You don't have to be brilliant or witty to be a good conversationalist; in fact, smoothness counts more than brilliance.

If You Must Elope

For a going-away costume, or if you must elope, why not a tweed ensemble? Very British and very smart. There is an interesting fitted tweed bag that could be used as a starter in building your ensemble. It is available in black and white, brown beige and white, or green beige and white. The bag is fitted with a vanity, lipstick, and flacon of tweed perfume. Wear this with a two- or three-piece tweed ensemble, and you will look very chic.

Men Are That Way

Men, it is said, react generally to the pain or pleasure principle. They love to be comfortable, and will exert themselves if something offers comfort possibilities, but never if it is going to make them uncomfortable. Much as men enjoy flattery, did you ever notice that they dislike loud praise in public? It makes them uncomfortable.

It is not a smart idea to expect a man to fit in with your moods. You must fit into his. Sorry, but that's the way it is. Sometimes a man will have a yen to be a nomad, and cast aside everything that he has worked for. A good travel book will probably satisfy this mood. He may have the urge to build things; a tool chest

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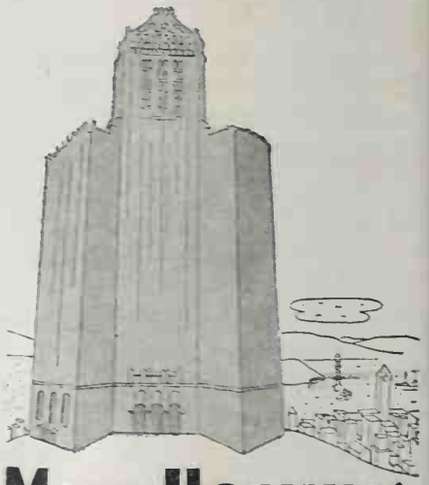

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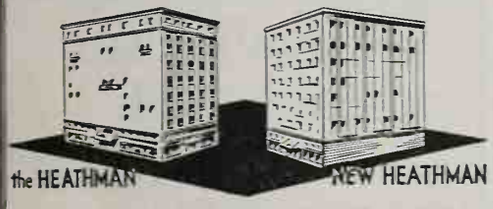

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for the six months' period July 1st to and including December 31st, 1934, was as follows:

Copies sold 204,555
Copies distributed free..... 6,996
Total.....211,551

Signed: L. W. LANE (Sig.)
(Publisher)

Subscribed to and sworn before me on this 28th day of January, 1935.

LILLIAN RALSTON (Sig.)
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My commission expires March 27, 1936.

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A'DENT

or a paint brush is usually the answer to this. You will attain real camaraderie with your husband if you will understand this aspect of his character, and join with him in his moods.

Men often complain that their wives insist upon telling them during dinner that "Mrs. Smith bid three diamonds when she should have bid two spades," and that "the dressmaker said that blue buttons would look better on the white dress than red buttons." It may seem unreasonable, but no matter how much a man talks about the details that fill his day, he does not want to listen to nonessential chatter about your day.

The cute and helpless attitude which made him melt before marriage usually doesn't wear well after marriage. Tears, for instance, may move him to compassion for a time or two, but if repeated continually, he will doubtless plot escape—and can you blame him? Since men have a keen appreciation for beauty, it is important to keep your appearance as smart and interesting as possible. When wrinkles and double chins appear, romance often disappears, and without romance marriage is a very dull dish. Don't forget to encourage your sense of humor, your sense of adventure, and never, never lose your bounce.

Look for These When Shopping

Now we have garment bags which prevent metallic gowns and blouses from tarnishing. They are made of moisture-proof Cellophane laminated to gauze. Being transparent, they enable you to find a needed dress quickly.

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Home Questions Answered

by Edgar Harrison Wileman

What color shall I use on the walls of my north kitchen? The woodwork is painted white, the linoleum is green and orange. Tiles, stove, and refrigerator are also white.—Mrs. A. S. K., San Gabriel, California.

A pale yellow would be best for your kitchen walls. This color introduces an effect of sunlight and will harmonize with the existing scheme. A color card is being sent you with the suggested tint marked on it.

I notice the home furnishing magazines are featuring Venetian blinds in so many rooms. Are these suitable for a Spanish house? I should like to use them in my living room.—H. T. W., San Clemente, California.

Venetian blinds may be used in any type of house. They are not only very practical but may be made most attractive by painting them to harmonize with the color scheme. At present they are a style feature for smart homes.

A few years ago I purchased a Sheraton bedroom suite having a large double bed. Our new home has a more spacious bedroom and I would now like twin beds, but cannot find matching pieces. What would you advise me to do?—Mrs. E. F. L., Medford, Oregon.

It is not necessary that your new beds match the old suite exactly. Almost any simple-line mahogany pieces would be correct. Hepplewhite, English Regency, or the modern classic would be preferred. We are even introducing beds painted eggshell or bone-white color with mahogany furniture for bedrooms.

May I use a Venetian mirror over my buffet? I have received so much conflicting advice regarding it that I thought you might be able to settle the question for me.—Mrs. A. S., Santa Maria, California.

It is not surprising that you should have received conflicting advice about the correctness of hanging the mirror. So many things must be considered before saying yes or no. First of all, it depends on the type of furniture you have, then on the size of the mirror and the available wall space. Some of the new, modern furniture calls for a large, round mirror above the buffet. Heavy carved furniture, such as Spanish or Italian, demands a carved frame if a mirror is to be used.

My large living room seems to be somewhat empty although I really have all the furniture I need except the grand piano. The corner where this will eventually go is the one that is troubling me. Have you any suggestions?—Mrs. F. A. A., Phoenix, Arizona.

Until you are able to purchase your piano, why not set up a permanent card table with four chairs and a floor lamp in the corner? There are many uses for such a grouping besides cards. It may be used as a tea table, place for games, etc. This will solve your problem, and

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it will be decorative and very much in style today.

I have a bedroom suite that is painted white with a small blue decoration on it. The walls are covered with a plain, light-peach-colored paper. The draperies and bedspread are figured chintz containing several subdued colors. What rug would you recommend?—Miss D. L., Roseville, California.

The best rug for your bedroom would be of broadloom, made as large as you wish. If it is a sunny room the color should be a soft blue; if it is a sunless room a deep peach color would be correct. Use a pad underneath; a fringe may be added if desired.

Are white, smooth walls correct in a Spanish home? I like Spanish architecture, but do not care for the rough, tan plaster that is usually seen in this type of house.—F. T. P., San Diego, California.

By all means use white, smooth walls on the inside of your Spanish home. Textured walls of almost any color are correct, but the trend today is toward smoother walls for all homes. An off-white or antique white is preferred to the dead white, which is rather harsh.

How about tassels, fringes, and edgings for draperies and curtains? My windows look somewhat severe with plain blue velour hangings, yet I do not wish to have anything fussy. What do you advise?—Mrs. S. K. T., Klamath Falls, Oregon.

The use of trimmings for draperies is entirely optional. At present it happens to be very much the vogue. Certainly it helps materially in the decoration of windows and gives a finish that nothing else can supply. Trimmings may contrast with or match the drapery material, according to the effect desired.

My draperies are somewhat commonplace. I have had them some time and while in a fairly good condition, yet I should like to have a change. What are they using for living room draperies today?—Mrs. F. K. N., Bishop, California.

Many of the good standard fabrics such as printed linens and chintzes are still being used. The newer fabrics are pressing variety in texture—plaids, stripes, diagonals, and rugged weaves predominate. Rayon and cotton mixtures may be used in many rooms. The new colors—white, ivory, beige, and gear, strong colors such as yellow, blue, and chartreuse, are very much in vogue. What is correct for your room depends on exposure, personal preference, and existing furnishings.

In considering new furnishings for a young girl's room I have been admiring some maple furniture in a friend's home. How can I get the best result with this style of furniture; that is, what shall I use with it?—Mrs. T. D., Sacramento, California.

Maple furniture makes a charming bedroom and today, when we are mixing it with white accessories, it is even more attractive. Hooked rugs should be used on the floor, chintz draperies at the windows, and a candlewick bedspread. On the walls polka-dot paper could be hung, and white lamps, white hanging bookcase, and small chair will bring it into line with today's vogue.

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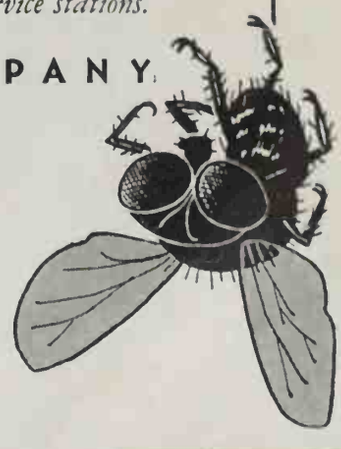

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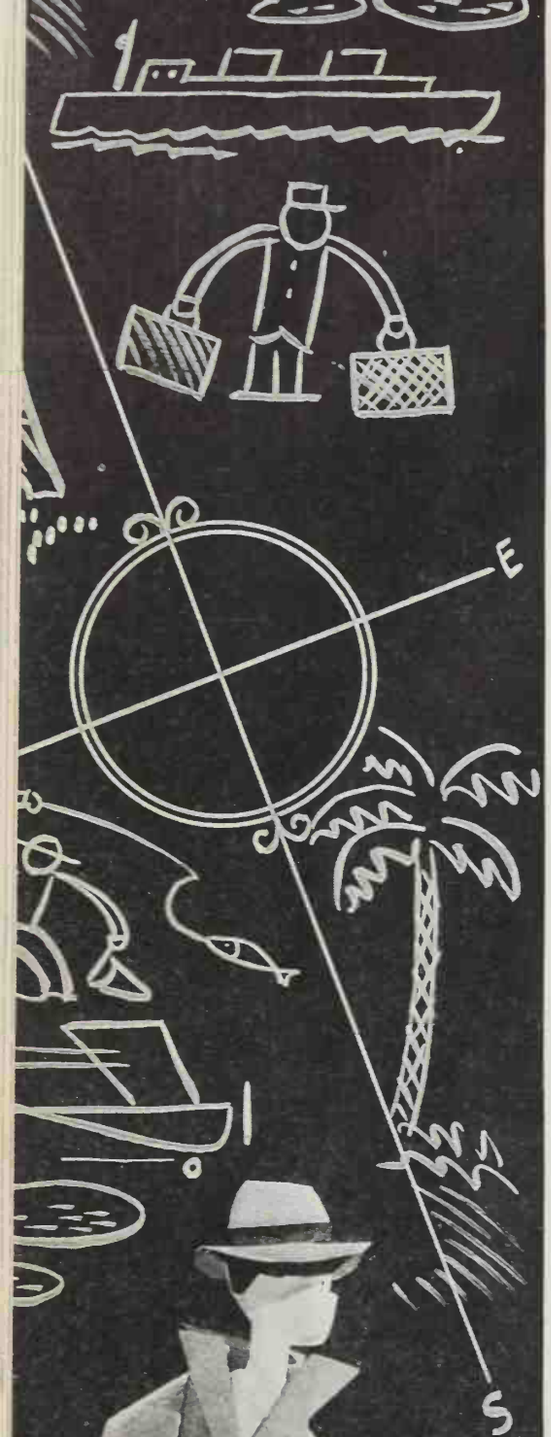

SUNSET TRAVEL DEPARTMENT

conducted by helga iversen

JUNE! Weddings and Honeymoons! Will it be the rice-and-old-shoes departure while you try to sneak out the back door to your shining new motor car; or will it be a shipboard honeymoon; or will you be flying to Reno for the marital knot? At any rate, you'll be going somewhere, and the Bureau of Honeymoon Travel Advice wants to help you with your plans. (We are very adept at keeping secrets.)

Now is the time to settle the matter of seashore or mountains; shipboard or train; or whether you will enjoy motorcoaching it over the country. If it's to be a shipboard honeymoon, there's Tahiti in three weeks; the Inside Passage to Alaska (9 and 11-day cruises $85); or the Yukon Circle Tour; a 54-day Mediterranean (including Europe) tour from New York July 3rd; a number of cruises to the Orient in June. Or do you have the vagabond spirit for freightering through the Panama Canal to Rio or to Buenos Aires?

Perhaps you're looking for a lake resort tucked away amid the pines; Arrowhead, Tahoe, Crater, Pyramid, Harrison, Chelan; or do you prefer the loftiness of Mount Rainier or Baker? Do you have the gypsy strain that pitches tents on high plateaus and surveys the world? Will you visit a national park? We can tell you about resorts, hotels, chalets, camps, and cabins at these places.

How do you feel about horses? Yes? Then it's a pack trip into the High Sierra or the Cascades, or any

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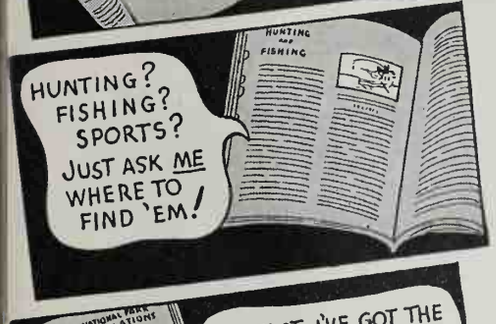

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Let us know how much time and money you want to spend so we can help you with your honeymoon plans. And Happy Days! (*Editor's Note.*— Even if you aren't newlyweds, we'll give you the details and folders on these trips, if you will just enclose the usual stamped envelope.)

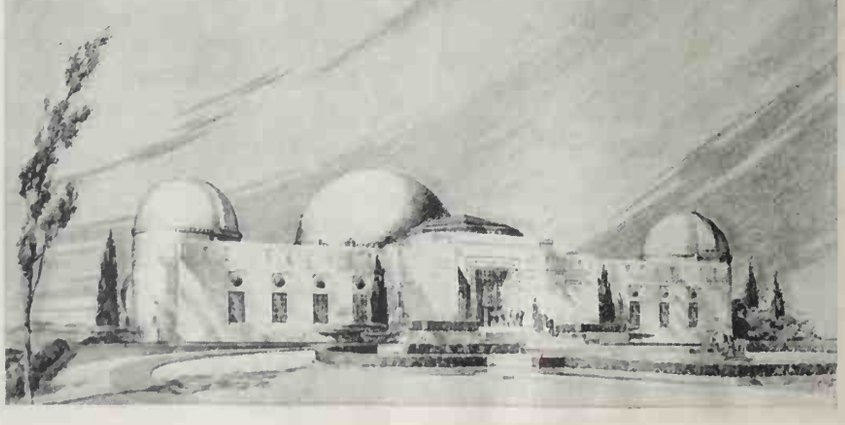
The West's New Planetarium

Byron H. Dawson, SUNSET's special representative in southern California, has just sent in some special notes on the new planetarium in Los Angeles. All SUNSET readers living in the Southland and all visitors thereto will be interested in knowing about the structure. Mr. Dawson writes: "Against a background of rugged terrain in 3,700-acre Griffith Park, Los Angeles, stands the recently completed Griffith Observatory, a peaceful sentry of the sciences, overlooking the city from the leveled top of Hollywood Mountain. More than half a million dollars were expended in this magnificent structure and its equipment. There are but two other planetariums in the United States, one in Chicago and one in Philadelphia. Southern California is fortunate, as is the entire Pacific Coast, in this magnificent gift from and monument to the late Colonel Griffith J. Griffith. Easily accessible from downtown Los Angeles, a well-paved roadway leads through Griffith Park to the observatory. Ample parking space has been provided.

"Entrance is made into a domed-ceilinged foyer. On the ceiling and in eight panels immediately beneath, Hugo Ballin, noted mural painter, has depicted the history of astronomy and kindred sciences. These murals alone are worth a trip. From the center of the foyer-dome is suspended a Foucault Pendulum, named for the French scientist who first demonstrated the rotation of the earth upon its axis.

"But chief interest lies in the planetarium itself. It is a huge $80,000 projection instrument in the auditorium directly across the foyer and under the large central dome. This auditorium is 75 feet in diameter and seats 472 persons. The vaulted ceiling is a screen upon which the planetarium projects its realistic pictures of the astronomical universe. From a comfortable seat in this well-ventilated room one can observe, at any time of day or night, regardless of weather conditions, the location and motion of every celestial body that can at any time be seen from the earth with the naked eye. The precision of this instrument enables the travels of the sun, moon, planets, constellations, and all other visible stars to be traced upon the miniature sky. Every one of the 9,000 visible stars can be shown in its proper position at the present time, at any time in the past 5,000 years, or in the next 5,000 years.

Planetarium and Hall of Science, John C. Austin and Frederic M. Ashley, Architects



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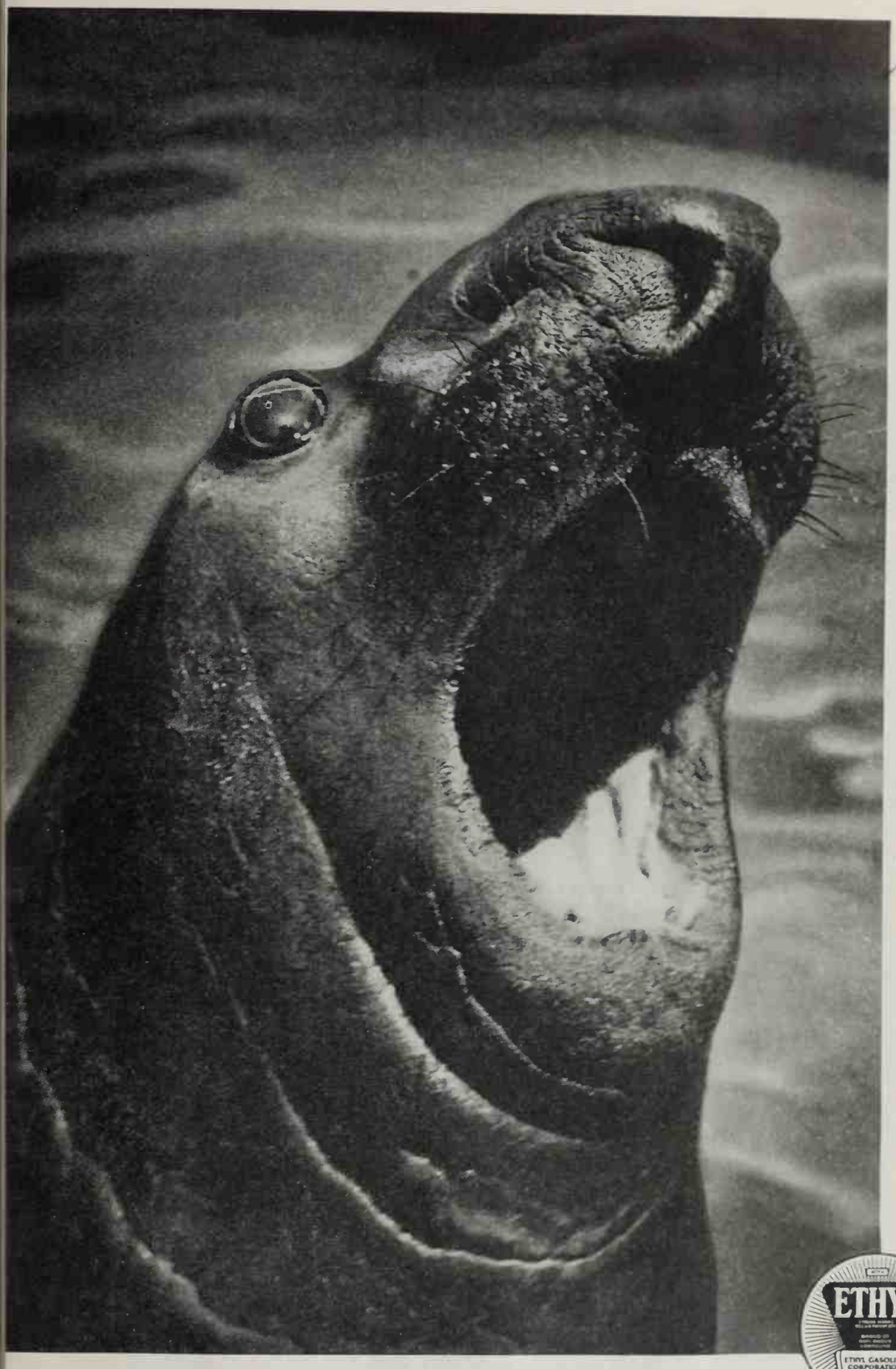

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Upper: Portland, Ore.
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Bring along your fishing tackle, your gun, golf sticks and your riding and hiking togs. You'll want them all and you can use them all in this great outdoor playland. If time permits, you will want to go further and explore Washington's three playground Cities, Tacoma, Seattle and Bellingham. Each city has its own particular holiday attractions—each offers a different bill of fare for the vacationist in search of varied outdoor amusement. Just across the "line" is Vancouver, B. C., and a ferry trip over the gulf of Georgia is delightful Victoria. Wherever you go in British Columbia, a scenic banquet awaits you—to which you may add the fun of being in a "foreign country."

Plan your trip NOW. Stay two weeks or more if you can. For an exciting summer vacation you will like the Evergreen Playground, but you will **love** Oregon, and you will see it first on your journey northwards.

Write for the FREE PICTURE BOOK TODAY — and plan a trip you will never forget.

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Modern electrical devices enable names to be flashed upon the constellations and fixed stars, and a pointer-like shaft of light permits the lecturer to direct the attention of his audience.

"An added touch of realism is achieved by the superimposing of a silhouetted skyline upon the horizon; an exact reproduction of the surrounding city and mountains that can be seen from outside the observatory.

"After so exciting a journey among the stars one finds further interest in the study of a 40-foot sectional model of the moon, located in the gallery outside the planetarium room. This remarkably accurate reproduction appears as the moon might at a distance of 500 miles. Craters, mountain ranges and valleys are laid out on a scale of approximately ten inches to 50 miles. An artificial light simulating sunlight is made to revolve about this miniature moon section to secure the proper shadow effects seen at any given time during the lunar month.

"Griffith Observatory and Hall of Science is indeed an institution of which the entire West can be proud."

Winging Over the Glaciers

"During the stopover the excursion steamer makes at Skagway, the visitor to Alaska may in less than an hour make one of the most thrilling and beautiful plane trips in the world.

"From the landing field at Skagway, the plane circles over the town. To the north lies the long pass through the mountains, where the present railroad parallels the old White Pass Trail of '98. To the south stretch the blue waters of Lynn Canal, dividing into the twin bays that form the Skagway harbor and the harbor of the old city of Dyea, now deserted, but once the starting point of the Chilkoot Trail.

"The plane climbs higher, swinging west and north over the mountains spread below are scenes of such grandeur as a man may see once in a lifetime. Mountains, as far as the eye can see, range upon range, with jagged black crags thrusting through the snowfields; small ice pockets nesting in the hollows of the peaks, glinting blue in the sun; larger glaciers pouring long rivers of ice and snow between the mountains. From the plane they look like gigantic roads winding through forgotten valleys. On a clear day, Mount Fairweather's peak may be seen towering far to the northwest. There stretch valleys and

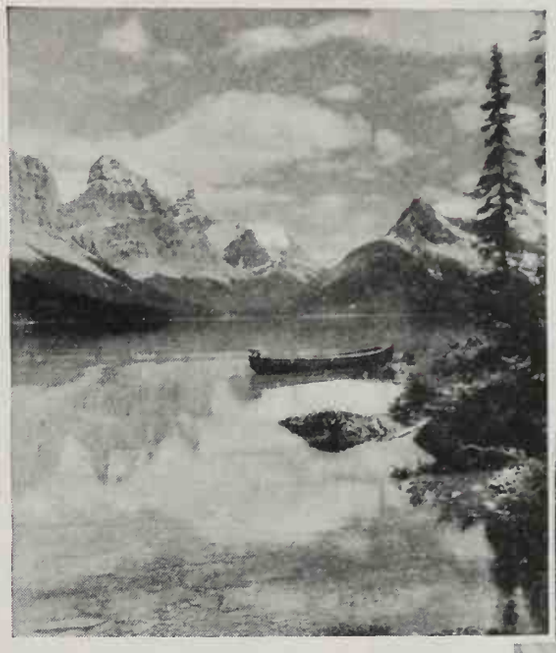
bound for a week-end in Hawaii, there will be no more excitement than that which greets any transcontinental flight.

According to plans for the future scheduled service, the clipper ship will probably leave Alameda Airport (a few minutes from San Francisco) some time in the late afternoon, flying westward into the night. A few hours of flying, a few hours of sleep in the pullman-sized clipper ship, and passengers will arrive in Hawaii for breakfast, some 15 hours later. Air bases are being completed on the islands of Midway, Wake, and Guam, stopping-off places en route to Manila and the Orient. Experimental hops beyond Hawaii will be made upon completion of these bases. In flight the ship is in constant communication with radio stations in Alameda and in Honolulu, permitting them to tell their exact position at all times.

We Caught That Plane!

Your travel editor's threats aren't always idle—we finally caught that southbound plane for Fresno and the dude ranch we visit so often! If you've never spent three glorious days in the western spring on a dude ranch, put it down as a date in your calendar book. We forded three streams before reaching the ranch house; the creeks were swollen, the river ran high and swift, trees were leafing out, spring had come at last! And what a respite for city-weary souls—to bed at 9 bells, up at 6 — walking through dew-drenched fields of wild flowers in the wildest profusion — lady slippers, snowdrops, brodiaea, owl clover, shooting stars, tidy tips, buttercups, baby blue eyes, larkspur, and sundry other varieties in vivid blotches against the green of the hills and meadows. Down the valley the orchard was coming into bloom. Such meals! And then off to the hills on horseback, followed by the gauche but lovable Mastiff-Dane "Nigger," and the adorable poodle-gone-western, "Michael"; down the trail to round up some horses; up the canyon for a canter; a swim in the creek; up the mountainside breathing the air of the open spaces where the smell of the good earth is balm; falling into a meadow and, like Blake, contemplating heaven in a wild flower; canoeing down the *Arroyo de los Molinos* by late afternoon while the sun made dancing patterns on the water; reviewing the Indian lore and history of Wonder Valley. Such western hos-

CANADA
invites you to enjoy her NATIONAL PARKS



Scenic Motor Roads

PLAN a trip through Canada this summer. Visit Canada's National Parks—easily accessible from all sections of the United States—where the day holds too few hours for the vacation delights. Here you may ride mountain trails, motor on smooth highways, golf or go on long hikes or canoe trips through glorious vacation country. You can lounge at luxurious resorts or you can rent your own cottage or pitch camp deep in the forest beside some woodland stream or lake. Safe, clean, sandy bathing beaches await the whole family. Deep rivers, crystal clear lakes beckon the fisherman. Let us help you plan your vacation in Canada this summer. Write to us or enquire at the nearest Canadian railway or steamship office.

Game Fish

FREE NATIONAL PARKS BOOK

Write and tell us what section of Canada you would like to visit and we will be pleased to send you a booklet describing one of Canada's National Parks that is located in that part of Canada.

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THE curtain is up now on California's "show of the year"! Waterfall marvels, fragrant wildflower meadows, towering cliffs and High Sierra snowpeaks. Plan a week—Yosemite is just a few hours' drive from where you are now. Special vacation activities for the children, with trained attendants in charge all day. Get scenic folders from Yosemite Park and Curry Co., 39 Geary St., San Francisco (EXbrook 3906).

Yosemite

AND MARIPOSA BIG TREES

T R A V E L

pitality; such ineffable beauty! No wonder we fell asleep in the solid comfort of the cabin plane and almost missed the spectacle that is San Francisco by night from the air—when Mills Field becomes a diamond-studded velvet carpet.

Smart Things in Luggage

Being June and bride time, it is likewise an excellent time to discuss the new luggage that has actually set us raving. The new rawhide luggage, far stronger and lighter than other leathers, will wear for at least a hundred years. For many years continental travelers have been using rawhide luggage, accepting no substitute, and for some time we have been importing it at rather a prohibitive price. Now it is being made by a western luggage firm, and is available at far less in price, with the added advantage of being smarter in design, tailoring, and finish.

The new rawhide models are hand-sewn finish on the outside. In color they give an appearance of rare old parchment. Like the parchment, rawhide luggage mellows with age. If the luggage becomes soiled, it is merely washed and shellacked to restore its natural color and its original finish. There is a wardrobe trunk (lined with washable linen); a fortnighter (moire-lined as are the other models); a wardrobe hat box; a round hat box; an over-night case; and a fitted case. All have non-breakable composition handles in beige and brown to match the rawhide markings. These handles, incidentally, are a boon to white gloves! We did our snooping in the Emporium Luggage Department in San Francisco.

More Travel Flashes

The Pullman Company now allows pets to be carried in baskets or containers by Pullman passengers occupying drawing rooms, compartments or bedrooms. This privilege is allowed room passengers only, and the pet must be confined to the owner's room.

Are you motoring to San Diego for the fair? Then you'll want a city map. Write us for a copy, enclosing a large, addressed, stamped envelope. Copies of city maps are also available for San Francisco, Oakland, Los Angeles, Sacramento, Fresno, Santa Barbara, Pasadena, Beverly Hills, and Seattle.

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TUMS free you from this danger. They act as an acid "buffer." The scientific explanation of TUMS is that it acts *gently*—just enough of the antacid compound is released to counteract *over*-acidity. When your heartburn or sour stomach is corrected—the balance passes on inert and undissolved, without affecting the blood or kidneys.

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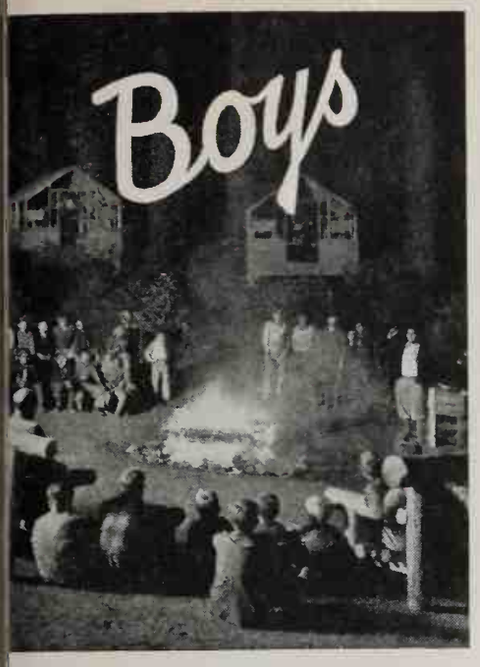

who will soon be MEN

ou may be one of the boys we have in mind. r he may be your son—an upstanding young llow, growing and forming, with good omise of the man to be.

or a limited number of such boys as him we fer an opportunity to enjoy the benefits of a mmer vacation of two weeks or more in a ell-established California boys' camp, either the Sierra Nevada, or in the redwoods of n Mateo County.

hese camps are operated by the Y.M.C.A. d give the growing boy an eventful, stimuting and improving vacation. Good comnionship, sport and fun under competent adership, in a thoroughly sanitary camp, ably ministered, amid inspiring, natural surroundgs. Good food and plenty of it. Proper ercise and also proper rest.

he camps afford a soundly balanced variety planned, instructive activity. Group games d individual efforts, hiking, swimming, rseback riding, fishing, campfire, nature re, overnight trips, etc.

he leaders are men whose manhood and iendly, sincere qualities will exert a constructe influence upon the boys long after the joy the camp has become but a memory. Asgned one to each tent-group of not more than ght boys, they share fully the vacation life of e boys. They are qualified leaders and counlors, able to deal expertly with problems, al or imagined, the boys may bring to them. ter vacationing under their guidance, the ys return home in fine condition for the hool year ahead.

e camps are in operation from June 16 to August 11. me boys will spend two weeks at one camp and en two weeks at the other. Costs are moderate.

nd the coupon below for complete information. ere is, of course, no obligation.

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220 Golden Gate Avenue
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Please send me, without obligation, complete information about the Y.M.C.A. Camps, referred to in SUNSET Magazine. Thank you.

Name.....

Street.....

City.....

Old Glass

(Continued from page 18)

and these are a carefully selected and culled representative display, which tells much of the story of our Early American glassware and also tells a good deal about the sort of things pioneer wives and mothers brought West with them. And if you have ever packed a fine piece of glass to move from one apartment house to another, or from country to city, you may well imagine the difficulty those early settlers had, their fears and consternations at every river ford, on every precipitous down-grade, when a wagon-wheel broke, when, perhaps, hostile Indians made a surprise attack; or at sea, when every high wind blew or every mountainous wave crashed against the vessel's prow; you may well wonder, with me, that we have any glass to tell its mute story of those times! A collection of precious glass in Boston or London or Prague could be acquired by anyone with the patience and the means; a collection of glass with the history of that owned by my Seattle friends can't really be acquired — it must be sought, dug up, pursued, stalked, ferreted out! But look at the reward!

Mrs. Graves' collection is fine and beautiful, though not so large as Mrs. Lenz'. What gives her distinction as a collector is her display of glass paperweights, of which she has one of the finest in the West. You will remember those little shiny blobs of glass, from the circumference of a dollar to that of a large butter-pat or a cup-plate, holding in their hearts strange and lovely or factual and literary ornamentation, in color. Mrs. Graves says these paperweights were made by individual glass workers on their own time and for their own pleasure, and not by order or for commercial sale. And so they represent the ideas and the artistic instincts of the men and boys who fashioned them, which accounts for their wide difference and, therefore, their interest for the collector or the visitor.

All through the West, my friends tell me, there is still a great deal of Early American glass, some of it cherished by the owners and kept as heirlooms, but much of it put away, cast aside, stored, neglected, forgotten, and only coming to light by chance, through the intrepid and zealous search of collectors or through auction houses and second-hand shops.

If you have the zeal and a few dollars to spend, I commend to you American glass as one of the most interesting possible western subjects for collecting.

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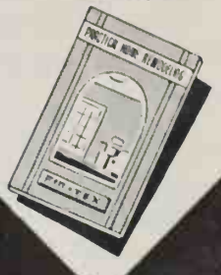

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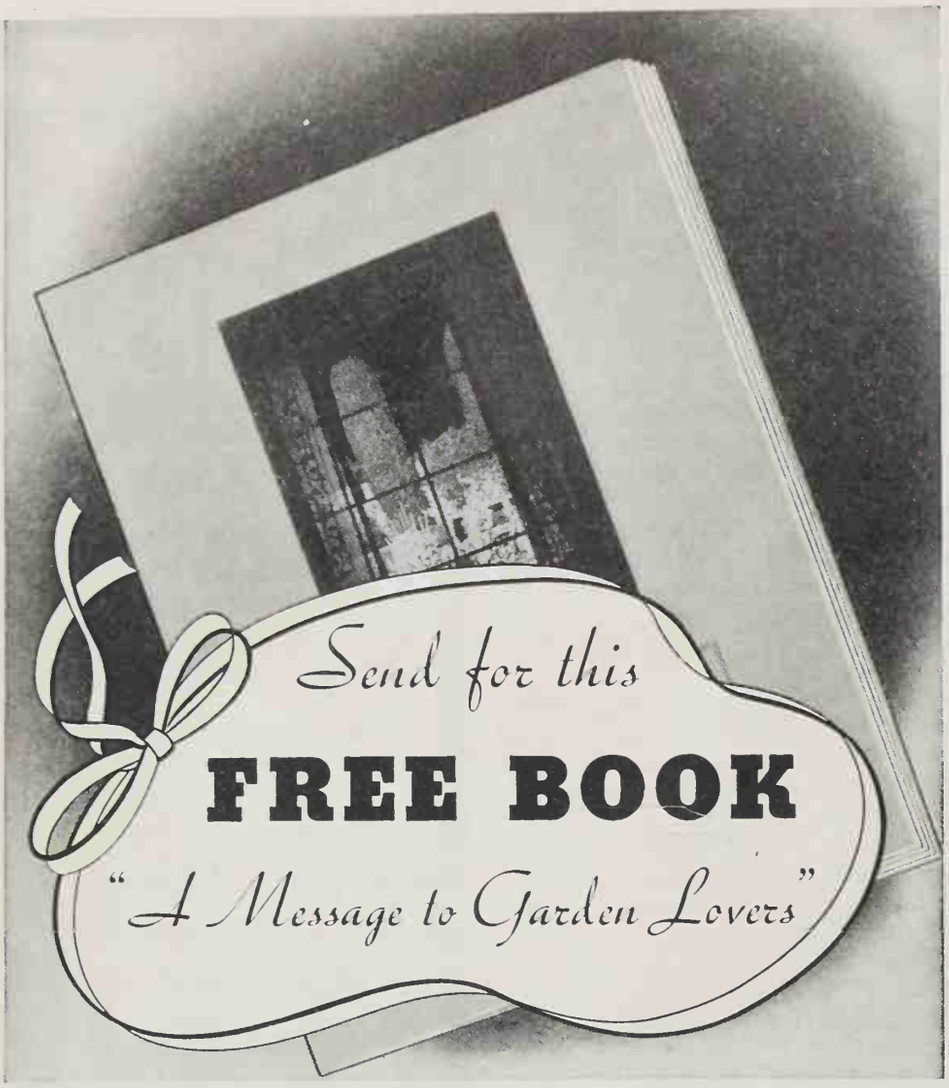

Would you like to work and play in your garden in the cool of the night? Would you like to enjoy its colors after the sun has set? Then send for a *free* copy of "A Message to Garden Lovers." Every page of this attractive book illustrates and describes ways to enjoy your garden after dark.

There are pictures of softly lighted garden living rooms and dining rooms—pictures of jewel-like lily ponds and rosy flower beds. It shows swimming pools and badminton courts equipped for night-time sports. It shows shadowy shrubbery made safe from prowlers by protective light.

"A Message to Garden Lovers"—just off the press—is full of the latest information on garden lighting. It tells how to go about the installation of simple wiring and reflectors—and how to plan a complete system of landscape lighting. It illustrates the usefulness of direct lighting and the beauty of hidden lighting. It shows how to preserve favorite garden views after dark and how to use colored light to illuminate small objects. It tells how to place lights for decorative effects, for recreation, for protection.

"A Message to Garden Lovers" is free for the asking. Sending for it entails no obligation whatsoever. Just fill in the coupon and mail it today. A copy will be sent to you at once.

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Making Your

by J. A. Gooch

THE ACTUAL designing and laying out of a small home garden has, of course, limiting factors, such as the shape and extent of the grounds, the size and style of the house, and many utilitarian elements, including garages, drives, and service yards. Surrounding views, existing plants, and neighboring grounds must also be considered as part of the problem. Preconceived ideas regarding formal and informal arrangements must be forgotten in planning a garden for a given house. Often a garden of semi-formal design produced with informal material is the ideal garden for a particular location. To attempt an elaborate scene from nature on a very limited scale will result in an unfinished and dissatisfying effect. On the other hand, overly formal gardens in connection with certain cottage-type houses are equally in poor taste.

Picture with me a garden made for real use, where children will romp and play on a shaded lawn and grown-ups will spend many hours of enjoyment. The eye is attracted to a pool of clear water that seems like a natural spring among embracing rocks. Bright alpine flowers and dwarf irises peep from the crevices of the rock, inviting your interest. Forming the background for the pool and rockery, and closely connected with it, is a shady arbor that forms a secluded shelter from the sun on hot afternoons. Here in the restful shade the sound of dripping water can be heard as it flows into the pool.

The garden is made more useful by a fireplace and outdoor grill that appears to grow from the outcropping of rock forming the basis of the rockery. From the fireplace and arbor a stepping-stone walk leads in front of a small flower bed to the entrance of the house.

Shading the lawn is a large tree with a tall stem that allows the breezes to pass beneath it in summer. This tree is one that loses its leaves in the winter, permitting the welcome sunlight to reach the ground with its life-giving rays during the colder months. Surrounding the remainder of this portion of the garden are undulating shrub masses, forming bays in which grow colorful groups of perennial flowers. The sky line is made interesting with flowering trees.

Separating this garden from the remainder of the yard is an interesting lattice fence through which a rose-covered arch leads to a small rose

irst Garden

andscape Architect

rden and beds where flowers for tting are grown. This portion is ther formal in arrangement and in- udes such formal elements as sun- als and bird baths. A feeling of ntinuity with the less formal part the yard is produced by the evi- nce of a few plants in this garden at are also found in the recreation ea. This formal plot offers an op- rtunity to grow annuals for cut- ng, various bulbous and tuberous- oted plants, and special varieties, cluding chrysanthemums, gladio- s, and similar forms. A curved nch at either end of the formal ds lends interest to the design and stfulness to the composition.

There is nothing that will interest e man of the house in the garden ke a few fruit trees, particularly if ey are varieties which produce uit of special value and flavor that nnot be bought at the market. Be- nd the roses and the cutting flowers such a plot set aside for growing ft-fleshed peaches of delicious fla- r, honey-flavored apricots and other licacies of the fruit world that are rely offered on the commercial nds.

Let us return now to the recreation rden and examine more carefully me of the details of its construc- n. The lawn area was evidently refully prepared, for it is smooth d velvet-like in texture. The com- nation of blue grass, red top, and over, with a small amount of sea- le bent seems to be effective both in e sun and shade. This combination grasses makes a strong turf that nds much use. A sprinkling system kes care of the watering of the lawn, d the valves are near the porch here they can be operated with ease.

The shrubs include many flowering d berry-producing forms among ich can be recognized the sweet burnum, heather, flowering almond, ck rose, sun rose, cotoneaster, fire orn, and some that are less com- only known. The perennial beds d pockets among the rocks include frican daisies, campanulas, dian- uses, potentillas, coral bells, Al- ne asters, geums, irises, and many hers.

Where shade trees are used there is e possibility of using such varieties walnuts, pecans, chestnuts, fruit- g purple-leaved plums, and similar eful and ornamental forms.

The fireplace is built up of natural

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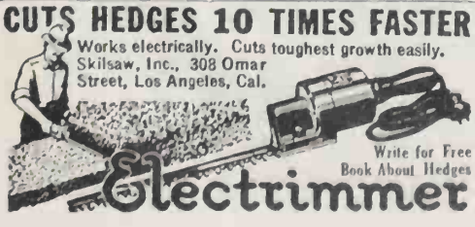

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Electrimmet

GARDEN

field stone which blends with the nearby rockery. Weathered stones with mossy surfaces have been used throughout and the square-faced rock imparts a substantial appearance to the grille that shows every evidence of much use.

The arbor is constructed of rock and weathered timbers. The columns are built of slabs of rock resembling flagstone. The hewn beams and rafters support flowering trumpet vines that lend a cooling shade to the flagstone floor. Rustic furniture adds to the usefulness of the arbor.

The wide-spaced lattice fence and well-proportioned arch are covered with climbing roses, such as Mrs. George C. Thomas, Phyllis Bide, Silver Moon, and Mermaid, while the rose garden contains a selection of ever-blooming hybrid tea roses, such as E. G. Hill, President Herbert Hoover, Talisman, Mrs. E. P. Thom, Feu Joseph Looymans, Cathrine Kordes, Souvenir de Mme. Chambard, Joanna Hill, and Lulu.

In the fruit garden are the C. O. Smith and Rio Oso Gem peaches, Tilton apricot, Dwarf Bartlett pear, Winter Banana apple, Mariposa plum, Fuyu persimmon, and in the warmer sections of California some of the new citrus fruits and avocados are recommended. Cherimoyas, sapotas, mangos, rose-apples, Australian nuts, and similar semi-tropical forms can be added in the frost-free sections of California.

Those who have never had a garden have yet before them a real thrill, for there is an indescribable satisfaction in having made something grow. To this add the joy of combining plants so that a picture is created. This is the making of a garden.

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